

Galaktoboureko

Greek custard pie – no phyllo

Custard Filling:

- 960 ml whole milk
- 160 g fine semolina
- 225 g granulated sugar
- 4 eggs
- 1 tsp vanilla extract
- Zest of 1 lemon
- Butter for greasing the pan

Syrup:

- 240 ml water
- 225 g granulated sugar
- Juice of 1 lemon
- Optional: cinnamon stick or whole cloves for flavor (remove after making the syrup)

Preheat the Oven:

Preheat your oven to **175°C**. Grease a 23x33 cm baking dish with **butter**.

Custard Filling:

1. In a saucepan, heat the **milk** over **medium heat** until it starts to steam but not boil.
2. In a mixing bowl, whisk together the **semolina**, **sugar**, **eggs**, **vanilla extract**, and **lemon zest** until smooth.
3. Slowly pour the hot milk into the semolina mixture, whisking constantly to prevent lumps.
4. Return the mixture to the saucepan and cook over **medium-low heat**, stirring constantly, until it thickens to a custard-like consistency, **about 10-15 minutes**. Remove from heat.

Assembly:

Pour the custard filling into the prepared baking dish, spreading it out evenly.

Bake:

Bake in the preheated oven for **25-30 minutes**, or until the custard is set and the top is golden brown.

Syrup:

1. While the pie is baking, prepare the syrup. In a saucepan, combine the **water**, **sugar**, **lemon juice**, and optional **cinnamon** stick or **cloves**.
2. Bring to a boil, then reduce the heat and **simmer for 5 minutes**, stirring occasionally, until the sugar is completely dissolved and the syrup has slightly thickened.

Finish:

Once the pie is out of the oven and still hot, carefully pour the hot syrup evenly over the top of the pie. Allow the pie to cool completely in the pan to absorb the syrup.

Serve:

Cut the cooled pie into squares or diamonds. Serve at room temperature.



Traditional Galaktoboureko

Greek custard pie with phyllo)

Custard Filling:

- 950 ml whole milk
- 150 grams fine semolina
- 200 grams granulated sugar
- 4 eggs
- 1 tsp vanilla extract
- Zest of 1 lemon
- Butter for greasing the phyllo sheets



Assembly:

- 1 package of phyllo dough sheets (about 450 grams)
- 225 grams unsalted butter, melted

Syrup:

- 240 ml water
- 200 grams granulated sugar
- Juice of 1 lemon
- Optional: cinnamon stick or whole cloves for flavor (remove after making the syrup)

Preheat the Oven:

Preheat your oven to **175°C**. Grease a 23x33 cm baking dish with butter.

Custard Filling:

1. In a saucepan, heat the **milk** over **medium heat** until it starts to steam but not boil.
2. In a mixing bowl, whisk together the **semolina**, **sugar**, **eggs**, **vanilla extract**, and **lemon zest** until smooth.
3. Slowly pour the hot milk into the semolina mixture, whisking constantly to prevent lumps.
4. Return the mixture to the saucepan and cook over **medium-low heat**, stirring constantly, until it thickens to a custard-like consistency, **about 10-15 minutes**. Remove from heat.

Assembly:

1. Layer half of the phyllo sheets on the bottom of the greased baking dish, buttering each sheet as you go.
2. Pour the **custard** filling over the layered phyllo dough.

Fold and Layer Phyllo Dough:

3. Then you'll layer the remaining phyllo sheets on top of the custard, again buttering each sheet as you layer.

Bake:

Bake in the preheated oven for **45-50 minutes**, or until the phyllo is golden brown and crispy.

Syrup:

1. In a saucepan, combine the **water**, **sugar**, **lemon juice**, and optional **cinnamon** stick or **cloves**.
2. Bring to a boil, then reduce the heat and **simmer for 5 minutes**, stirring occasionally, until the sugar is completely dissolved and the syrup has slightly thickened.

Finish:

Once the Galaktoboureko is out of the oven and still hot, carefully pour the hot **syrup** evenly over the top of the pie. Allow it to cool completely in the pan to absorb the syrup.

Serve:

Cut the cooled Galaktoboureko into **squares** or **diamonds**. Serve at **room temperature**.

Language note:

"Galaktoboureko", the traditional Greek dessert, consists of layers of crispy phyllo pastry filled with a creamy custard filling made from semolina, milk, eggs, and sugar. The name "Galaktoboureko" comes from the Greek words "galaktos" (meaning milk) and "boureki" (a Turkish word for a type of pastry). So, essentially, it translates to "milk pastry" or "milk pie" in English.