



## KALYMNOS PASTRIES

*experience the tradition*

### **GALAKTOBOURIKO** | traditional Greek custard baked in filo pastry

**2 litres** of milk  
**1 Cup** caster sugar  
**1 tbsp** vanilla sugar  
**1 Cup** fine semolina  
**3 eggs**  
**16 sheets** Filo pastry  
Melted unsalted butter for setting up tray

#### **SYRUP**

**3 Cups** sugar  
**3 Cups** water  
**1 tsp** Vanilla sugar/essence  
Juice of **1 lemon**

**COMBINE** all syrup ingredients in saucepan and simmer for 15 minutes.  
**REMOVE** from heat and set aside.

#### **METHOD**

**PREHEAT** the oven to 175°C

**Add** milk into saucepan and heat until warm. (reserve 1 cup to add to semolina mix)

**PLACE** sugar, vanilla sugar, semolina, eggs and remaining milk in a mixing bowl and whisk to combine.

**ONCE** milk has warmed up, add semolina mixture to it and keep stirring. Mixture will thicken and come to a boil.

**REMOVE** mixture from heat and set aside to cool slightly.

**BUTTER** a deep baking tray and layer with filo sheets, brushing each layer with melted butter in preparation to add the custard.

**POUR** custard into tray and spread evenly, then fold in edges of filo and brush with butter.

**TOP** with remaining sheets 2 sheets of filo, again brushing with butter in between each sheet and on top layer of filo.

**SCORE** your galaktoboureko before placing it in the oven to cook.

**BAKE** in oven for approximately 1 hour or until golden brown.

**REMOVE** from oven

**POUR** warm syrup over your Galaktobouriko and allow to cool a little before cutting to serve. (cutting while still hot can get very messy)

**Now it's time to enjoy with your loved ones ☺**