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- Kalymnos Pastries Adelaide

**Fetta Custard Bougatsa**



**Ingredients**

- 1 litre full cream or skim milk
- ½ cup fine semolina
- ½ cup caster sugar
- ½ tablespoon vanilla sugar/essence 2 eggs
- 150 gms Feta cheese, coarsely crumbled
- Puff pastry sheets cut to preferred size
- Icing sugar and ground cinnamon to finish off

## Method

1. Place 850 mls of milk in a saucepan, to heat.
2. Combine remaining 150 mls of milk and all ingredients except Feta Cheese in separate bowl and mix well.
3. Once milk is warm, add mixed ingredients to saucepan and continuously stir until it thickens and begins to boil.
4. Take off heat and allow custard to cool for a couple of minutes while stirring with a wooden spoon.
5. Add Feta cheese and fold through custard and allow to cool
6. Place a heaped tablespoon of custard in the centred base of puff pastry square.
7. Bring all four corners of the puff up to the middle and press together to seal.
8. Place completed parcels on a buttered or greaseproof paper lined cooking tray and bake in oven at 175° for approximately 30 minutes
9. Take out once golden brown and dust with icing sugar and a sprinkle of ground cassia