

George Diakomichalis Executive Pastry Chef - Kalymnos Pastries Adelaide

Galaktobaklava

Ingredients

- 2lts milk
- 1 cup caster sugar
- 1 tablespoon vanilla sugar
- 1 cup fine semolina
- 3 eggs
- Filo pastry
- Melted (clarified) butter for setting up tray or parcels

Syrup

- 2 1/2 cups sugar
- 2 1/2 cups water
- 1 x Cinnamon quill
- Juice of half lemon

Combine all syrup ingredients in saucepan.
Stir and simmer for 15 minutes.



Method

1. In a mixing bowl, place one cup of the 2ltrs milk, sugar, semolina, eggs and vanilla sugar and mix together with a whisk.
2. In a saucepan, heat the remaining 2 ltrs of milk and when milk is warm, add whisked mix while continuing to stir.
3. Mix will thicken as it heats up.
4. Keep stirring until custard comes to boil.
5. Take saucepan off of heat. (Overheating milk before adding mix to it causes custard to have lumps)
6. Butter tray & layer with overlapping filo pastry (3 layers, butter between each layer of filo) then pour custard into filo lined tray and fold in overhanging edges of filo.
7. Put two sheets of filo over the top with butter brushed in between each layer and on top of top sheet.
8. Score (rule) your tray of galaktoboureko to the size pieces you like.
9. Bake in oven at 175° for approximately 1 hour.
10. Remove once golden brown & pour warm syrup over top.