

Galatopouriko

A Greek Custard Dessert



Ingredients for Pastry & Filling

3 $\frac{3}{4}$ cups milk

$\frac{1}{2}$ cup Cream of Wheat

$\frac{2}{3}$ cup sugar

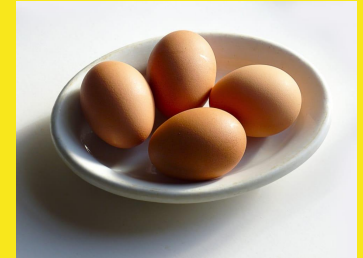
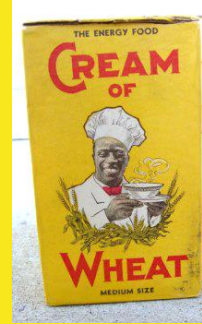
2 tsp. Vanilla

$\frac{1}{3}$ stick sweet butter

4 large eggs

1 lb. filo dough- fresh from Olympia Foods 201-261-3703

$\frac{3}{4}$ lb. additional melted sweet butter to brush filo



Instructions for Filling

1. Warm up milk with sugar and Cream of Wheat.
2. Add well-beaten eggs and butter.
3. Keep stirring while on medium heat for about 10 minutes until it gets thick and bubbly.
4. Take off flame; add vanilla and stir.
5. Pour into bowl and let cool



Ingredients and Instructions for Syrup

1 ½ cups water



1 ½ cups sugar

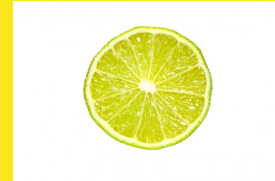
1 T honey



1 stick cinnamon



1 slice lemon



Bring all ingredients to boil and simmer in sauce pan for 20 minutes; cool.

Assembly and Baking (Assembly can be done the day before-bake and serve the same day)

Allow filo dough to stay at room temperature for 30 minutes for easier handling.

Remove filo from packaging and gently unravel; lay 9 x 13" dish on top for trimming filo.

Use sharp scissor to trim to size of dish while allowing some extra room around the edges.

Start assembly process laying one sheet down at a time and buttering each sheet as you go. Lay about 10 sheets down, add cooled filling, and then repeat layers until done.

Cut into squares with sharp knife; Bake for 1 hour @350 for pyrex or 375 aluminum pan; pour cold syrup over hot Galatopouriko.

Short Video on How to work with fill dough...

