



# Greek Easter Koulourakia and Galaktoboureko



## Biscuit Dough

This is **not** a proper Greek sized recipe, as it does not make 15 dozen biscuits only 2-3 dozen.

Delicious citrus flavoured biscuit dough, rolled out and twisted into braids and loops and swirls. You can also roll the dough out and cut-out Easter cookies. For really, crunchy biscuits, roll ropes thinner and/or cook a little longer.

### Ingredients.

125gms butter softened	½ C caster sugar	1 egg
2 t vanilla essence	1 C S.R. flour	1 C Plain (cake/pastry) flour
zest of an orange/lemon/lime	Pinch of salt	½ t orange/lemon essence (optional)

### To Make Dough

1. Cream butter and sugar until soft and fluffy, beat in the egg, salt, essences and orange, lemon or lime zest.
2. Blend in the flours, half at a time. Tip out the dough, lightly knead into a small ball.
3. Roll one third of the dough at a time, into a long rope.
4. Cut the rope into evenly sized, small pieces.
5. Gently, roll each piece into a rope about 15cm long.
6. Fold in half, twist one leg over the other, twice. Or twist into braids, spirals etc.
7. Place biscuits on Teflon or silicone paper lined trays.
8. Brush each biscuit with beaten egg. Can add a sprinkle of flaked almonds or some sesame seeds.
9. Bake for 12-15 minutes until lightly golden.
10. Cool slightly, then transfer to a cooling rack. Dust with icing sugar to serve.

### Savoury “Not Greek” Fillo triangles

Not Greek, but a great way to use up spare Fillo. Geoff's mum often made savoury toast by spreading this mixture on buttered bread and baking it in the oven. But you can use it in pastry triangles as well.

Only use refrigerated fillo pastry- not the frozen one (it sticks together).

**Filling Ingredients.** - mix all together in a bowl or jug.

2-3 eggs	3 rashers chopped bacon	1 t dry mustard
1 finely chopped small onion or 3-4 spring onions		1 C grated tasty cheese
half a C of grated zucchini (optional)		salt & pepper to taste

1. Brush the top sheet lightly with melted butter, margarine or oil. Gently lift the sheet and turn it over and place back on the stack of pastry sheets.
2. Lightly butter the top and pick up the two joined sheets and turn them over repeating down the stack until the required number of sheets are buttered and stuck together.
3. Cover the spare pastry sheets and use the buttered sheets for required pastry dish.
4. Cut a buttered stack of 3-4 sheets into 4 long strips, then each strip in half.
5. Place a little filling on an angle across the bottom of each strip, fold up in 90° angles into triangles.
6. Bake in hot oven until golden, 10-15mins.

## Galaktoboureko.

Delicious orange flavoured syrup drizzled over a custard filled fillo pastry slice.

### Ingredients.

At least 8 sheets of fillo pastry	50gms butter – melted	
4 eggs – separated	$\frac{2}{3}$ C caster sugar	120gm fine semolina
500mls milk plus 500mls cream (Or 750mls milk 250mls cream)		

### Syrup ingredients.

$1\frac{1}{2}$ C caster sugar	$\frac{1}{2}$ C hot water	2 oranges
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### To Make Syrup

1. Using a vegetable peeler, slice long strips of peel off the oranges.
2. Place in a medium saucepan with the sugar and water.
3. Heat, stirring until the sugar is dissolved.
4. Bring to the boil, boil until the syrup thickens a little. Add the juice of one orange.
5. Leave to become cold. Remove peel strips.

### Make the Custard Slice.

6. Beat the egg whites in a medium sized, clean metal bowl, until very thick.
7. Slowly beat in 3 T taken from the measure of caster sugar.
8. Beat until very white and stiff peaks form. Put aside until the custard is made.
9. Beat the egg yolks and the rest of the sugar in a large bowl, until light and fluffy.
10. Heat the milk/cream until quite warm.
11. Slowly beat the warm milk into the egg yolk mixture, beat in the fine semolina.
12. Pour the mixture into a wide saucepan and heat on medium-low, stirring constantly, until the mixture comes to a simmer and thickens.
13. Simmer for a minute or two, stirring. Remove from the heat.
14. Pour the custard back into the mixing bowl.
15. Leave the custard to cool a little, give a good mix a couple of times, that will dispel some heat.
16. Remove the pastry from the packet. Melt the butter.
17. You need at least 8 layers of pastry top and bottom.
18. Unroll the pastry and leave in a stack, brush one half of the top sheet, roughly with butter.
19. Fold the pastry in half and leave in place, brush the top of the folded pastry with butter and fold the next sheet over the butter, repeat with at least 2 more sheets.
20. Brush a deep baking tin (at least 23cm x 23cm) with melted butter. Lay the pastry stack into the tray, leaving the edges up the sides.
21. Blend a little of the egg whites into the warm custard, then fold in the rest of the whites.
22. Pour the custard onto the pastry in the tray.
23. Prepare a second stack of at least four sheets buttered and folded in half.
24. Place the pastry sheet over the custard and tuck the edges down the sides.
25. Brush the top with melted butter. Can score the top pastry into serving squares.
26. Bake for 35-45 mins until the pastry is golden brown and the custard is set.
27. Leave to settle for 5-10 mins.
28. Pour the cold syrup carefully over the hot pastry, ease some down the sides as well.
29. Save some syrup for pouring over each serving.