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**GALAKTOBOUREKO**  
with **ORANGE SALAD**  
*Peggy Kerdo*



# GALAKTOBOUREKO with ORANGE SALAD

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## (1) Almond Mixture

### Ingredients:

- ½ Cup roasted almonds
- Pinch of cinnamon
- 1 Tablespoon icing sugar



### Method:

1. Chop ½ cup roasted almonds finely and mix with sugar & cinnamon.
2. Set aside.

## (2) Lemon Sugar Syrup

### Ingredients:

- 2 Cups of sugar
- 1 Cup of water
- Zest of 1 lemon



### Method:

1. Bring 2 cups of sugar, 1 cup of water, and the zest of one lemon to boil.
2. Set aside.

## (3) Citrus Salad

### Ingredients:

- 2 - 3 finger limes
- 10 leaves of mint
- 2 Tablespoons Yuzu sugar syrup
- 6 Tablespoons of mixed candied citrus fruits
- Sugar
- 6 dates
- 10 oranges
- Cinnamon (when serving)
- Few drops of orange flower water



### Method:

1. Peel skin from oranges, remove outer membrane & put clean segments into a bowl. Squeeze the pulp reserving all the juice with them.
2. Carefully cut the finger limes and squeeze the pearls into the bowl with the orange segments and juice.
3. Pour yuzu sugar syrup & drops of orange flower water over the oranges.
4. Stone dates, cut into matchsticks and roll in sugar.
5. Slice mint leaves finely.
6. Set aside.



## (5) Filo Pastry Method

### Ingredients:

- 2 cups milk
- ½ cup sugar
- 2 small eggs
- ½ cup sugar
- ¼ cup fine semolina

### Method:

1. Cut the filo pastry into 6 x 30 cm long pieces.
2. Brush generously with melted butter & sprinkle with almond mixture.
3. On each sheet place one finger of custard and roll into tubes.
4. Brush with butter again, sprinkle with more almond mixture and then bake at 200°C for 10 - 12 minutes.
5. Place in warm lemon sugar syrup straight out of the oven for ½ minute before serving.



## (4) Custard

### Ingredients:

- 2 cups milk    ½ cup sugar
- 2 small eggs    ¼ cup fine semolina
- ½ cup sugar    30g butter



### Method:

1. Bring milk & half the sugar to boil in a saucepan.
2. Rain semolina onto the hot milk & bring to the boil again.
3. Whisk eggs and remaining sugar in a separate bowl.
4. Add hot milk & semolina mixture on to the eggs, add butter and stir well.
5. Pour into a buttered rectangular ramekin (small enough that the mixture will be 1 - 1 ½ inches in height ).
6. Cook at 165°C for 30-40 minutes with a tray on top of the ramekin to avoid skin forming. Leave to cool. When cold turn the custard out and cut into 6 large fingers.

## (6) To Serve

1. Place oranges and finger limes with juice onto 6 plates.
2. Sprinkle with candied fruit, mint leaves, sugared dates, pistachio nuts & cinnamon.
3. Cut hot galaktoboureko in half and place on top.
4. Spoon a bit of yuzu syrup over the top.
5. Dig in and enjoy!



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