

## Galaktoboureko with Lake Laberge Goat's Milk



I decided to try...galaktoboureko! that famous and well-loved Greek custard pie, alternately called "Semolina Cream Pie" or "Vanilla Cream Pie" or "Phyllo-Custard Pie" depending on the cookbook. The distinguishing ingredients are milk, eggs, semolina, phyllo pastry and simple syrup flavoured with lemon, cinnamon or orange,

sometimes orange blossom water, and sometimes, rosewater. Quantities range from 2 to 6 eggs, 4 to 6 cups of milk and ½ to 1 cup of semolina, according to the recipe.

### SYRUP

1 cup (240 ml) rose petal syrup, straight from the jar, no need to heat it up (I had some left over from the 2009 harvest)

or

1 cup (240 ml) water

1 cup (240 ml) sugar

½ cup (125 ml) lemon juice

½ stick of cinnamon or ¼ tsp (1 ml) rosewater

1. Combine first three ingredients in a heavy-bottomed saucepan over medium heat and stir until sugar dissolves. Add the cinnamon or rosewater and simmer for 2 to 3 minutes. Set aside to cool.

### Custard

½ cup (240 ml) semolina flour

6 cups (1 L) 2 % goat's milk

4 eggs

# The Boreal Gourmet.com

- 1 cup (240 ml) sugar
- 2 tsp (10 ml) vanilla extract
- 2 Tbsp melted butter

1. Heat the milk over medium heat until warm, about 5 minutes, then gradually add semolina, whisking constantly. Allow to come to the boil, still whisking, until the mixture thickens, about 4 minutes. Whisk in the melted butter. Remove from heat and let cool slightly while you do the next step.
2. Beat the eggs until lemon coloured and foamy, about 4 minutes. Still beating, gradually add the sugar and beat until thoroughly combined, about 2 minutes. Add the vanilla and beat another minute.
3. Now add the warm milk and semolina mixture to the eggs, beating constantly. Set aside.

## Pastry

- 9 sheets commercial phyllo pastry
- 1/3 cup (80 ml) unsalted butter

1. Unwrap the phyllo pastry, unfold it and lay it out on the counter under a kitchen towel or tea cloth to prevent it from drying out while you work. Melt the butter.
2. Lay one sheet of phyllo on the counter and brush with melted butter. Layer another sheet on top, brush with butter and repeat until you have 3 buttered sheets. Place in a deep 10-inch pie or cake pan, pressing lightly into the base of the pan.
3. Butter another three sheets, then lay them in the pan across the first three, like a cross—this is so there is a good few inches of phyllo hanging over the sides of the entire tin.
4. Pour the custard into the pan. Leave the phyllo hanging over the edge.

# The Boreal Gourmet.com

5. Lay another piece of phyllo on the counter, brush with butter, fold in half and brush with butter again. Place on the surface of the custard. Repeat with two more sheets of phyllo. Now tuck any corners of the top sheets over the custard, and fold the over-hanging bottom layers over the top layers.
6. Brush the whole top thoroughly with butter once more, and score the top couple of layers into diamond shapes with a very sharp knife. This is difficult to do, but persevere, because the pie will then be so much easier to cut after it's baked.
7. Bake in a 350 degree oven for 45 minutes, until the top is golden brown.

Place on a rack and pour the cooled syrup over top. Let sit until completely cooled, cut and serve.