



PORTOKALOPITA

Serves 6

Portokalopita is one of the most popular dishes here at The Greek Kitchen and we still love to eat it after all these years! The soft cake with the sweet and sticky syrup is an incredible combination. Give it a little extra pizzazz with a scoop of vanilla ice cream.

Pie Ingredients:

250g Phyllo Sheets
2 Large Eggs
150g granulated sugar
Zest of 1 Orange
200g Fresh Greek Yoghurt
1 teaspoons Vanilla Extract
1 teaspoon Baking Powder
150ml Sunflower Oil

Syrup Ingredients:

200g Sugar
1.5 cup Room Temperature Water
1 Cinnamon Stick

Equipment:

Medium saucepan
30cm baking dish
Hand whisk/large mixing spoon
Mixing bowl
Box grater
Pastry brush

Preparation

- Pre-heat the oven to 180 degrees C
- Remove the phyllo sheets from their packaging and shred into small pieces, roughly 3cm x3cm using a knife or your hands
- Grease a round baking dish or cake tin with sunflower oil
- In a large mixing bowl combine the eggs and the sugar with whisk (you can use an electric one if you want to be fancy). Beat until the mixture is pale and frothy

- Add the orange zest, Greek yoghurt, vanilla extract and baking powder and continue to beat (if using an electric mixer, do so on a medium speed) until well combined.
- While beating, slowly add the sunflower oil
- Gradually put the shredded phyllo into the bowl and combine with a spatula until everything is fully incorporated
- Pour the mixture into the prepared baking tin and put in the oven for 45mins or until the cake has risen and is golden brown in colour

To Make The Syrup

- Bring the water and sugar to the boil in a saucepan over a medium heat for 5 minutes. Remove from the heat and add the cinnamon stick, leave to rest for 2 minutes
- Using a cocktail stick or skewer, lightly pierce the cake in a few places then pour over half of the syrup. Leave until the cake has absorbed all the syrup then add the remaining half - remember that the cake should be nice and hot while the syrup should be no more than room temperature
- Once all the syrup has been soaked up by the cake, slice and serve with something rich and creamy like full fat Greek yoghurt, or fine vanilla ice cream

Καλή σας όρεξη!