



## PORTOKALOPITA/ ORANGE PIE

SERVINGS: 6

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Portokalopita holds a special place in the hearts of The Greek Kitchen, and our love for it endures over the years! The tender cake paired with the sweet and sticky syrup creates an exquisite harmony. Elevate the experience by adding a scoop of vanilla ice cream.

### INGREDIENTS

- 250g Phyllo Sheets
- 2 Large Eggs
- 150g granulated sugar
- 200g Fresh Greek Yoghurt
- Zest of 1 orange
- Juice of 1 orange
- 1 teaspoon Vanilla Extract
- 1 teaspoon Baking Powder
- 150ml Sunflower Oil
- 1 pinch of salt

### SYRUP INGREDIENTS

- Syrup Ingredients:
- 200g Sugar
- 2 cups Room Temperature Water
- 1 Cinnamon Stick

### EQUIPMENT

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



# PORTOKALOPITA

*A delicious dessert perfect for any occasion!*

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## PREPARATION

1. Pre-heat the oven to 180 degrees Celsius.
2. Remove the phyllo sheets from their packaging and shred into small pieces, roughly 3cm x 3cm, using a knife or your hands.
3. Grease a round baking dish or cake tin with sunflower oil.
4. In a large mixing bowl, combine the yogurt and sugar with a spoon. Beat until the mixture is pale and frothy.
5. Add the 2 eggs, orange zest, orange juice, vanilla extract, salt, and baking powder. Stir until well combined. While stirring, slowly add the sunflower oil.
6. Gradually incorporate the shredded phyllo into the bowl, using a spatula to ensure full incorporation.
7. Pour the mixture into the prepared baking tin and bake in the oven for 45 minutes or until the cake has risen and is golden brown.

## TO MAKE THE SYRUP

1. Bring the water and sugar to a boil in a saucepan over medium heat for 5 minutes. Remove from heat and add the cinnamon stick. Let it rest for 2 minutes.
2. Lightly pierce the cake in a few places using a cocktail stick or skewer. Pour over half of the syrup and let the cake absorb it. Then add the remaining half, ensuring the cake is hot while the syrup is no more than room temperature.
3. Once all the syrup has been absorbed by the cake, slice and serve with something rich and creamy, such as full-fat Greek yogurt or premium vanilla ice cream.

Καλή σας όρεξη! (Enjoy your meal!)