

Galatobouriko

Source: Greek Food Festival in Tallahassee 1984

Ingredients

- 1 lb. Phyllo Dough
- 10 Eggs
- 1 cup Sugar
- 2 qt Milk
- $\frac{3}{4}$ cups Farina

Method

Scald milk, remove from stove to cool. Separate eggs and beat ten egg yolks with only five whites. When eggs are fluffy and light, add sugar and beat until creamy. Stir in farina; slowly spoon milk into mixture, beating constantly. Cook mixture over low heat until slightly thickened, remove from heat and allow to cool.

Grease 10 x 15 baking pan with melted butter and place eight pastry sheets, which are individually brushed with butter, in bottom of pan. Pour slightly cooled mixture over pastry sheets and cover with eight more buttered pastry sheets. Fold in pastry edges to retain mixture and bake at 375°F for 15 minutes, then reduce heat to 350 for 30 minutes.

Syrup

3 cups sugar 2 cups water 1 tsp vanilla

Prepare syrup while pastry is baking, by boiling sugar and water until thickened. Remove from heat and add vanilla. Cool syrup and pour over pastry. "Galatobouriko" should be cool before cutting into square pieces.