

Portokalopita (Orange pie)

For the egg mix

- ♥ 4 eggs (keep them at room t for 2-3 hours)
- ♥ 200 g sugar
- ♥ 8 g baking powder
- ♥ 4 g freshly grated orange zest
- ♥ pinch of vanilla seeds
- ♥ 130 g yoghurt
- ♥ 220 ml EVOO (delicate to medium Fruitiness)
- ♥ 340 g thin phyllo pastry
- ♥ baking form 19 x 38 cm (as a direction), for 18 pieces

Tear the phyllo pastry thins in small pieces (2 x 2 cm as a direction) in a bigger bowl and leave aside.

In another bowl beat the eggs with a whisk for 1-2 min., add the sugar with the baking powder and keep beating for another 2-3 min. (the sugar crystals remain not fully dissolved). Add the vanilla and mix it in the eggs, the lemon zest and yoghurt, and mix well. Pour slowly the EVOO and stir until evenly absorbed in the mix.

Pour it over the phyllo and mix well with hand (putting a thin glove is very helpful), for 2-3 min. until all the phyllo pieces are well enrobed by the egg mix. The texture feels a bit liquid. Pour evenly the ready “dough” in the baking form and bake for 50-55 min. until golden – brown, at 160C, in a preheated oven.

For the orange syrup

- ♥ 400 ml freshly squeezed orange juice
- ♥ 400 ml water
- ♥ 300g sugar
- ♥ 44 g freshly grated orange zest

Bring the water to boil. Add the sugar, orange zest and juice, and boil for 5 min. at low t. Cover with a lid for the flavours to blend.

Once the portokalopita is baked, make 10-15 deep vertical cuts with a knife for the syrup to be absorbed easier. Similarly, you may separate attentively the pie from the form walls, using a knife. Pour the syrup with a ladle gradually until absorbed.

The orange zest remaining on top of the pie, with its tender bitterness, makes a marvellous contrast with the overall pleasant sweetness. Alternatively, you may strain the juice and return only half of the zest for a less orange zest effect.

Leave to rest for 3-4 hours and serve with cream gelato.
Refrigerate the remaining dessert, covered with a lid.

