

POLITIKO THESSALONIKIS

FOR THE CAKE BASE

300 g semolina, coarse
180 g granulated sugar
1 teaspoon(s) baking powder
1 teaspoon(s) baking soda
250 g whole milk
1/2 teaspoon(s) mastic , powder
1 level teaspoon(s) mahlab, powder

For the syrup

350 g water
350 g granulated sugar
1 stick(s) cinnamon

For the cream

500 g whole milk
130 g granulated sugar
1 teaspoon(s) vanilla extract
3 egg yolks, from medium eggs
50 g corn starch
50 g butter
200 g whipped cream

To serve

cinnamon, powder

Instructions

Step 1: Preheat the oven to 180 C set to fan.

Step 2: In a bowl add the semolina, sugar, baking powder, baking soda, milk, mastic, mahlab, and whisk well.

Step 3: Grease a 32x25 cm baking pan and spread the mixture evenly. Bake for 20 minutes.

Remove and set aside to completely cool.

For the syrup

Step 1: In a pot add the water, sugar, cinnamon, and transfer it over medium-high heat until it comes to a boil and the sugar dissolves.

Step 2: Using a ladle, pour the hot syrup over the cold base.

For the cream

Step 1: In a pot add 450 g of the milk, half of the sugar, the vanilla extract, and transfer it over medium heat. Allow to heat without stirring.

Step 2: In a bowl, add the yolks, the rest of the sugar and whisk.

Step 3: Add the rest of the milk, the corn starch and whisk.

Step 4: When the milk comes to a boil, slowly transfer it to the yolk mixture whisking continuously.

Step 5: Transfer the whole mixture back to the pot and place it over medium heat. Whisk continuously until the cream thickens.

Step 6: Remove from the heat, add the butter, and whisk until it melts.

Step 7: Transfer to a bowl and cover with plastic wrap, making sure that the wrap directly touches the surface of the cream. Refrigerate for 30-60 minutes until completely chilled.

To assemble

Step 1: Add the pastry cream into a bowl and whisk it well until fluffy.

Step 2: Add the whipped cream and fold gently with a silicone spatula until homogenized and you have a fluffy cream.

Step 3: Spread the cream over the base using a spatula.

Step 4: Refrigerate for 1 hour until completely chilled.

Step 5: Sprinkle with cinnamon and serve.

THE COOKERY

by The Secret Jozi Chef