

Portokalopita

Ingredients

500 g. phyllo sheets
4 large eggs,
200 g. sugar
2 oranges (zest)
300 g. Greek yogurt
2 tsp. vanilla extract
1 tsp. baking powder
200 ml plus 2 tbsp. sunflower oil

For the syrup:

200 g. 1 cup sugar
1 ½ cup lukewarm water
2 oranges (juice)
1 cinnamon stick

Instructions

Step 1

Preheat the oven to 180C .

Step 2

Remove the phyllo sheets from package and shred into ½ inch pieces, using a knife or your hands.

Step 3

Grease a round baking dish or cake tin with sunflower oil.

Step 4

Combine the eggs with the sugar in a large bowl. Beat with a hand mixer until pale and frothy. Add the orange zest, Greek yogurt, vanilla extract and baking powder. Beat on medium speed until well combined. Slowly add the sunflower oil and beat again. Stir in the phyllo sheets gradually whisking each time with a spatula, until fully incorporated.

Step 5

Pour mixture into prepared dish and bake for 1 hour.

Step 6

In a saucepan, bring sugar, water, orange juice and cinnamon stick to a boil over medium heat, for 2 minutes; remove from heat. Pour the hot syrup over the cold portokalopita or vice versa. Set aside for 1 hour until the syrup has soaked in. Slice and serve.

THE
COOKERY

by The Secret Jozi Chef

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