

# POLITIKO THESSALONIKIS

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## 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