

# GREEK PORTOKALOPITA

## aka ORANGE FILO CAKE

Next up in my world cake series is a classic Greek Orange Cake - a sweet, syrup soaked sponge made with no flour...just filo. Yes, that blew my mind too. Unsure what sort of sorcery the Greeks are up to over there but this cake is nothing short of magic. It's the perfect beginner bake as no stand mixer or electric hand whisk is needed - just a blender, your hands, an oven and an empty tum ready for a whole lotta yum.

Recipe Makes: 20 by 30 cm / 8 inch by 12 inch deep baking tin

W H A T	Y O U D	SYRUP	BASE CONT.	TO SERVE
		560 g Caster Sugar	450 g Filo Sheets	Vanilla Ice Cream
		400 g Water	3 Large Oranges, whole	Fresh Mint Leaves
		240 g Orange Juice	3 Large Oranges, zest only	
			250 g Caster Sugar	*sifted
			250 g Vegetable Oil	
			250 ml Whole Milk	
			3 Large Eggs	
			1 tsp Baking Powder*	
			1 tsp Bicarbonate of Soda*	
			2 tsp Vanilla Bean Paste	
			Handful of Demerara Sugar	

- METHOD**
- Starting with the syrup, add all the ingredients to a saucepan and place over a medium heat. Bring to a gentle boil before removing and leaving to cool.
  - Preheat your oven to 100C/210F/Gas Mark ¼ and grease and line a 20 by 30 cm / 8 inch by 12 inch deep baking tin.
  - Gently unwrap your filo and crinkle them one by one, like an accordion – so fold over an inch, flip the filo over, fold over by another inch and so forth. Repeat the process for all the filo sheets before placing them onto a baking tray, with the folded edges facing up.
  - Pop into the oven and bake for 70 to 75 minutes until crisp and dry. Once baked, remove from the oven and increase the temperature to 160C/320F/Gas Mark 3.
  - In the meantime, add 2 large oranges to a saucepan, fill with water, place the lid on top and pop it over a medium heat. Boil the oranges for 1 hour.
  - After an hour, remove from the water and leave to one side until they are cool to touch. Don't be a muppet like me and think you can squeeze them hot, that juice is like LAVA.

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- Once they are cool, slice in half and squeeze out the juice. Add the pulp and skin, along with the caster sugar to a blender and blitz until smooth (mine took about 3 to 4 minutes to break down the skin).
- Once smooth, add the oil, milk, eggs, baking powder, bicarb, vanilla and orange zest. Mix again on high to blend until smooth and everything has emulsified. Pour the mix into a large bowl.
- Grab the crisp filo and use your hands to crumble. You want the filo to be broken down into small pieces – be careful, the shards can be quite sharp!
- Add the crushed filo in thirds to the wet mix. Use a rubber spatula to mix well.
- Once all the filo has been added, pour the mix into your lined tin. Use the back of a spoon to level out.
- Thinly slice the remaining orange and place on top of the mix (this is optional but aesthetics ya know). Sprinkle the demerara over the orange slices and bake for 48 to 50 minutes.
- Remove the tin from the oven and use a ladle to immediately pour over the cooled syrup. Allow the syrup to be completely absorbed (approx. 1 hour but I left mine overnight).
- Slice and serve alongside a scoop of vanilla ice-cream, a sprinkling of finely chopped mint and a drizzle of any leftover syrup.