



A rich and creamy Greek dessert made from layers of shredded filo pastry, rich custard and a whipped topping. This dessert takes a bit of time (and quite a few pots) but it is worth it in the end. Topped with roasted walnuts or pistachios, it makes an impressive dessert for large family get togethers.

Ekmek

Ingredients - Custard

2 1/2 cups sugar
3 cups 2% milk
1 cup 35% cream
1 cup flour
4 eggs
1 cup butter
2 teaspoons vanilla extract

Ingredients - Syrup

1 cup sugar
1/2 cup water

Ingredients - Whipped Topping

2 cups 35% cream
1/2 cup confectioners sugar
1 teaspoon vanilla powder
1 package Whip It (stabilizer)

Ingredients - Assembly

1 450g package Kadaifi pastry
1/4 cup butter, melted
1/4 cup walnuts or pistachios,
toasted and chopped
Prepared custard, syrup, and
whipped topping

Instructions

Preheat the oven to 350°F and butter a baking dish. Over the buttered baking dish, spread out the Kadaifi pastry until the entire bottom is covered. Drizzle with the melted butter and bake for 20 to 30 minutes or until golden brown. Set aside and cool completely.

While the pastry is cooking, make the syrup by heating the water and sugar to a syrup consistency. Pour the syrup over the cooled Kadaifi pastry.

Make the custard by mixing the eggs, sugar, and flour in a pot. Combine the milk and cream and slowly pour into the egg mixture. Blend in well after each addition of the milk mixture to avoid making clumps. When all the milk has been added, place the mixture on the stove and cook over low heat until thickened. Once thick, remove from the heat and stir in the vanilla extract. Add the butter and stir continuously until all the butter is melted and incorporated into the custard.

Spread the custard over the soaked Kadaifi and cover. Refrigerate for 30 minutes. In the meantime, prepare the whipped topping. Beat the cream until stiff peaks form. Add the confectioners sugar, vanilla powder, and Whip It and blend well. Spread the whipped topping over the custard and sprinkle with the toasted nuts.

Makes one 10" x 14" pan (35 2"x2" squares). Note: recipe may be cut in half for a smaller serving size.