

Portokalopita ; orange and olive oil cake |

Recipe for 4 portions



Description

Original and fragrant dessert, very fresh with orange and filo pastry.

Note

Greek orange cake is ideally served cold, not hot, so that it does not crumble.

Ingredients

Cake

- 1 Unit(s) Egg
- 100 Ml Greek yogurt
- 75 Ml Orange juice
- 75 Ml Olive oil
- 120 Gr Phyllo dough
- 5 Gr Baking powder
- 0.50 Unit(s) Orange zest(s)
- 1 Tsp Vanilla extract
- 50 Gr Sugar

Sirup

- 150 Ml Water
- 150 Gr Sugar
- 0.50 Unit(s) Orange zest(s)
- 1 Stick(s) Cinnamon

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **360 F°**
- Resting time **60 mins**

Preparation

Unwrap the filo dough from the plastic sleeve; place the sheets on a large surface and leave at room temperature for 20 minutes, in order to dry well.

Syrup

Pour into a pot the water, the sugar, the orange zest and a cinammon stick and bring to the boil. Simmer for 5-10 minutes, until the sugar is dissolved and the syrup has thickened. Set aside to cool.

Cake

Pour the vegetable oil into a large bowl, add the sugar and the eggs and whisk. Add the yogurt, the orange juice, the orange zest and the vanilla extract and whisk well, until the ingredients combine and the mixture is smooth. Add the baking powder, and whisk lightly.

Crumble the filo into small pieces using your hands. Add them gradually into the mixture while whisking so they don't stick to each other.

Bake in preheated oven for 40-50 minutes until, nicely coloured and cooked through. Check if it is ready, by poking a hole with a knife. If the knife comes out clean, then the cake is ready.

To finish the orange cake, ladle slowly the cold syrup over the hot cake. Allow each ladle of syrup to be absorbed, before ladling again.

Bon appétit!