**Vegan Galaktoboureko**

**Custard**

1 litre of oat milk (I used Pureharvest Organic)

1 cup raw sugar

¾ cup fine semolina

1 tsp vanilla essence

Grated rind of one lemon

1 cinnamon stick

Pinch of salt

2 tbs vegan butter

**‘EGG’**

The acquafava from one can of chick peas (basically, the juice. Make hommous out of the chick peas)

Vegan fillo pastry

150g Vegan butter

¼ cup olive oil

**Syrup**

2 cups water

1 ½ cups raw sugar

cinnamon stick

3 cloves

3 slices of lemon

2 tbs maple syrup

**First make the syrup.** This has to be cold when it is poured onto the hot, cooked filo straight out of the oven. It it’s still hot the filo will go soggy.

In a pan put the water, sugar, cinnamon, cloves, lemon slices. Bring to a boil and simmer until it thickens slightly. About 45 minutes. Stir in maple syrup and simmer for another 5. Leave to cool.

**The filling.**

Place all the custard ingredients in a large saucepan. Heat gently while whisking. Be sure to whisk well especially when the temperature starts to heat up, as this will stop the custard from getting lumps in it. Allow it to come to a slow bubbling boil, turn the heat down and simmer while whisking for a few minutes or until it becomes the consistency of custard. Leave it to cool for 20 minutes – you might have to put baking paper over the surface so it doesn’t form a film on top.

**The ‘egg’**

Whisk the acquafava as if it’s eggwhite. After a few minutes, soft peaks will form. Fold this into the custard, once it’s cooled a wee bit. It can still be warm, just not piping hot.

**Assembly**

Melt the butter and stir in the olive oil.

Brush the butter onto a baking tray, including the sides. Place down a layer of fillo (you might have to cut it to make it fit properly) ensuring the filo comes all the way up the sides, and ideally a bit over. Then brush with butter, add another layer. Until you’ve used about half the packet.

Pour in the custard. Smooth off the top. Then stack and butter the remaining filo on top, being careful to fold in the edges and curling them over neatly around the edge, forming a kind of border. The whole thing needs to be sealed with fillo.

Score the top few layers of filo with a sharp knife, as if marking out the size of each piece. Be sure not to cut all the way through to the custard. Leave a few layers of filo uncut.

Pour remaining butter on top.

From here, you can freeze or refrigerate for cooking later. Or you can cook it straight away.

Heat oven to 180degrees C. Bake for around 50 minutes to an hour, until filo has puffed a bit and become golden.

Take the tray out of the oven and pour the cooled syrup straight over the hot filo. It will sizzle and start to absorb immediately. Let the spices and lemon fall right on the top.

Warning: be careful if you use a tempered glass tray, as the temperature change might cause it to crack… use a metal one to be sure.

To serve, sprinkle with icing sugar and cinnamon.