



*sharing our Greek culinary heritage*

## *Eleni's Anarotourta*

*A Cypriot-Greek dessert delight!*

*You will need...*

### **For the filling**

600ml thickened cream  
1.5kg fresh ricotta  
200g honey or 100-150g caster sugar  
2 teaspoons cinnamon, ground  
2 teaspoons rosewater

### **For the fillo layers**

10 fillo sheets  
1 teaspoon cinnamon  
2 teaspoons icing sugar

### **For the toppings**

1/4 cup walnuts, coarsely ground  
Honey

### *Preparing the filling*

- Beat the thickened cream until soft peaks form, then set aside
- In a separate bowl combine the remaining filling ingredients well
- Gently fold the cream into the ricotta mixture
- Place the filling mixture in the fridge for about an hour, so it can firm up and the flavours can develop

## *Preparing the fillo*

- Preheat the oven to 180°C
- Take out 10 fillo sheets set them aside covered with a damp towel
- Place a single fillo sheet flat on a baking tray and put it in the oven - bake until golden brown and then set aside on a cooling rack
- Keep repeating this process with the remaining fillo sheets
- When all the fillo sheets are baked and cooled, crush them coarsely in a bowl
- Add the icing sugar and cinnamon to the bowl and combine well

## *Assembling the anarotourta*

- Spread half of the crushed fillo mixture evenly across a deep baking/serving dish (approximately 20 x 25 x 4cm)
- Add all of the ricotta mixture on top, smoothing it out evenly
- Sprinkle the remaining fillo mixture on top of the ricotta
- Top with crushed walnuts and a generous drizzle of honey

## *Serving the anarotourta*

- Serve immediately
- Kali Orex!

## *Key Points*

- Be mindful not to burn the fillo - keep a close eye on it while it's baking/browning.
- If the ricotta you use is firm and dry, you will need to use all of the thickened cream. If your ricotta is soft and moist, you will need less of the thickened cream. As you are folding the whipped cream into the ricotta mixture, use your judgement and add a enough to soften the mixture, but not make it wet. If the filling mixture is too wet, it will soften the fillo excessively
- If you wish to make the anarotourta ahead of time you can easily do all the steps from the day before except from the assembly. Store the crushed fillo in a sealed container in a dry place e.g. pantry and the ricotta filling in the fridge. If the ricotta is a bit too firm to spread the next day, you can add a small splash of milk to the mix before spreading.