



sharing our Greek culinary heritage

Vasiliki's Karpouzopita - Watermelon Pie

O Palaios, Milos, Greece

You will need...

25g unsalted butter, softened
Plain flour to dust the base of the baking pan
1.2kg watermelon flesh
150g caster sugar
220g plain flour
135ml extra virgin olive oil (EVOO)
Cinnamon
Sesame seeds

Preparing the baking dish

- Generously baste the base of a 32cm diameter baking pan with the butter
- Generously dust the base of the baking pan with plain flour and then discard any excess flour
- Place the pan in the freezer while you prepare the rest of the ingredients

Preparing the Karpouzopita

- Cut the watermelon into large chunks and place in a large bowl
- Add the sugar and flour to the bowl and **very gently mix**, until the flour, sugar and some of the watermelon juices form a thick batter
- Remove the baking pan from the freezer
- Coat the base of the baking pan with the EVOO
- Pour the watermelon mixture into the pan and spread evenly (the olive oil will rise and spread across the top of the watermelon mixture)

- Tilt the pan a little, so the EVOO spreads across the top of the karpouzopita
- Generously dust with cinnamon (enough to cover the top of the pie)
- Generously sprinkle with sesame seeds (again, enough to cover the top of the pie)
- Bake at 200°C fan-forced, until the edges and base of the watermelon pie caramelise (**at least 1 hour**)

Serving the Karpouzopita

- Allow the watermelon pie to cool a little and serve (you may need to use scissors to cut the slices of pie)
- Enjoy simply as it is! Kali Orex!

Key Points

- Do not be afraid of the olive oil quantity. Most of it is absorbed by the karpouzopita and it doesn't taste oily at all!
- Be sure to tilt the pan and get the olive oil to run into the canyons and valleys around the watermelon pieces. This will ensure the sesame seeds come into contact with the olive oil and toast nicely during baking
- During the baking process, the water in the watermelon is cooked off and then the sugar in the watermelon, the added sugar and the oil combine and caramelize. You need to bake the pie long enough for this caramelisation to occur. The caramelisation will progress and a toffee will begin to form at the edges of the pie. This is the perfect result!