

Miele

Filo crinkle cake

By Miele

30 minutes

Preparation Time

40 minutes

Cooking Time

10 serves

Serves



INGREDIENTS

Filo crinkle cake

375 g filo pastry
150 g butter, melted
410 ml (1 2/3 cups) cream
4 strips orange rind
1 cinnamon quill
165 g (3/4 cup) caster sugar
4 eggs
1 tsp vanilla extract or paste

Syrup

75 g (1/3 cup) caster sugar
60 ml (1/4 cup) water
1 tsp orange blossom water
1 cinnamon quill

To serve

2 tbsp chopped pistachios
6 figs, halved, optional

METHOD

Filo crinkle cake

1. Grease a 26 cm spring form pan and line the base and sides with baking paper.
2. Remove the pastry from the packet and cover with a clean tea towel so that the pastry does not dry out.
3. Brush a sheet of pastry generously with melted butter and fold into 6 lengthwise. Form a very loose coil with the folded sheet and place it in the centre of the tin.
4. Repeat brushing and folding the sheets of pastry, adding each sheet to the coil in the base of the tin, working from the centre to the outside until all the pastry sheets are used. Make sure the coil is not too tight.
5. Pour the remaining butter over the pastry.
6. Place the cake into the oven on shelf level 2 and bake on Fan Plus at 180°C for 30 minutes, or until the pastry is cooked through and golden. Remove the cake from the oven.
7. Meanwhile, place the cream in a small saucepan with the orange rind and cinnamon quill. Heat for 5 minutes on low heat, induction setting 4. Cool slightly and strain.
8. Place the caster sugar, eggs and vanilla in a bowl and whisk until smooth; whisk in the warmed cream. Pour evenly over the crisp filo.
9. Change oven function to Intensive Bake at 160°C. Place cake in the oven, on shelf level 1 and bake for 15 minutes, or until the custard is set.

Syrup

1. Place all of the ingredients in a small saucepan on medium-high heat, induction setting 7, and simmer for 5 minutes, or until thickened. Remove the cinnamon quill.

To serve

1. Place the pistachios onto a universal tray and into the oven on shelf level 2. Toast on Fan Plus at 140°C for 15 minutes, or until light brown. Garnish filo crinkle cake with pistachios, drizzle with syrup and serve with fresh figs, if using.

Hints and tips

- Our crinkle cake is inspired by the Greek dish patsavouropita.
- This is a great way to use up leftover filo, just reduce the custard in proportion to how much filo you have to use.
- The secret to this dish is making sure the filo is really crunchy before adding the custard.
- To conserve energy it is possible to cook this recipe without preheating the oven thanks to Miele's quick heat up times.