

Copenhagen, the traditional sweet of Evia

38.013333, 24.416111

38.0134079, 24.4163086



Copenhagen is a traditional sweet of Evia. It was made in honor of King A. George or Prince William of Denmark, whose ancestry gave it its name. This sweet is made with a traditional recipe in Evia, which consists of butter-rich sheets of crust with rich cream, cinnamon and cognac flavors, which gives it a different taste from the classic Walnut Pie.

Copenhagen recipe

Base

Ingredients: 400 gr. flour 250 gr. butter 1/2 teaspoon baking powder 6 tablespoons cornflour 170 gr. sugar 1 pack of vanilla

Ingredients for filling: 7 big eggs 1 cup of coarse almonds 1 teaspoon of baking powder A little cinnamon - A little clove powder (from 1 teaspoon) a little brandy for the aroma

Cover materials: 6 sheets of crust 100 gr. melted butter

Ingredients for syrup: 3 cups sugar - 3 cups water - 1 full spoonful of lemon juice

Preparation: Butter a medium-sized baking pan. Preheat the oven to 200 degrees. First prepare the base of the dough by mixing all the ingredients in a bowl and add the butter in small pieces. Mix and do this process with hands without mixer. Spread this mixture on the bottom of the pan, lightly press the hand and bake the base in the oven for about 10 minutes. Let it cool for a while and prepare the filling. Reduce the oven temperature to 165 degrees. Beat eggs with sugar very well. Stir in all the other ingredients of the filling and pour into the egg mixture, stirring slightly. Pour the filling into the pan to go everywhere. Spread a leaf on top, spread butter and then all the same way, add the leaves. When finished, butter the last, with a sharp knife we cut into strips. Bake in Copenhagen at 165 degrees for 50-55 minutes. Boil the water with the sugar for the syrup, for 5 minutes, adding, just before turning, the lemon and let it cool until it is warm. When its sweet is baked, pour the lukewarm syrup. Allow it to cool unopened to keep the leaf crisp.

Overview

Country: Greece

