

# Baklava Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 20 minutes

Cook time : 25 minutes

Ready in 45 minutes plus soaking

Level : Basic

## Ingredients:

- Phyllo dough sheets 500g (1.1lbs)
- Chopped walnuts 450g (1lbs)
- Butter melted 250g (8.8oz)
- Sugar 500g (1.1lbs)
- Honey 150g (5.3oz)
- Water 200g (7oz)
- Juice of 1 lemon

## Directions

1. To make the syrup, put 500g (1.1lbs) of sugar and 200g (7oz) of water into a saucepan and bring to a boil. Then, add honey and continue cooking the syrup for approximately 10 minutes. Add lemon juice, cook for another couple of minutes and remove the pan from the stove.
2. Put walnuts into a food processor and chop them roughly. You should have a mixture of ground walnuts and some larger pieces.
3. Brush 25cm x 25cm (10" x 10") pan with butter. Put one sheet of phyllo dough cut into size of the pan inside and brush it generously with melted butter. On top of that put another sheet of dough, brush with butter again. Repeat the step once

more. Now you have three layers of buttered phyllo dough. These three layers are the bottom of your baklava.

4. Sprinkle the pastry with chopped nuts.
5. Cover with another sheet of dough, and brush with butter. Repeat this step. Sprinkle again with chopped nuts.
6. Continue to put two layers of dough with nuts on top until you use all the nuts. Finish with two sheets of dough, always brushed with butter.
7. Put the pan in the fridge to firm the butter a little bit. With a sharp knife cut the baklava in the diamond shape pattern. Bake it in the oven at 180°C (350°F) for 20-25 minutes, until golden.
8. Remove baklava from the oven and pour warm syrup all over hot baklava.
9. Cover with foil and let it soak for a couple hours or overnight at room temperature.