

# Baklava Recipe

## Part 1

{youtube}zZqY0myl50Y{/youtube}

## Part 2

{youtube}pxfB5dJV46w{/youtube}

## Description

Baklava or baklawa is a rich, sweet pastry featured in many cuisines of the former Ottoman, Arab World and Iranian countries, including Greece. It is a pastry made of layers of filo dough filled with chopped nuts and sweetened with syrup or honey.

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Serves: 8

Difficulty: hard

Pre & Cook time: 1 hour

## Recipe

1 package philo dough

1 lb sweet cream butter melted

1 1/2 cups of finely chopped nuts of your choice

1/8 cup sugar

1/8 tsp cloves

1/8 tsp nutmeg

1/8 tsp cinnamon

1 tbs water

1 cup simple Med. Syrup

ground pistachio to decorate

## Simple Syrup:

2 cups sugar

1 cup water

2 tbs lemon juice

1 tbs rose water

1 tbs orange blossom water

Preheat the oven to 350 degrees. Mix nuts, cloves, nutmeg, cinnamon and sugar in a bowl. Butter each later of the philo dough and layer 4 sheets at a time then add nuts and repeat the layers. Cut the pastry into any shape, most commonly squares or diamond shape. Place in oven and cook for 30-45 minutes or until golden brown. Drizzle the baklava while in the pan with the simple syrup and then let cool completely before serving. Top each piece with ground pistachio.

For syrup, place sugar, water and lemon in a pot and let come to a soft boil, let simmer for 10 minutes then remove from heat and add rose water and orange blossom water, let simmer for another 5 minutes. Remove from heat and let cool completely before adding to sweet.