



Restorani.mk



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Baklava is a heavy dessert mainly served in winter. Average Macedonian family makes it 2-3 times a year, but in the pastery all over Macedonia it is served during the whole year. Nowadays filling differs much.

Baklava is served with plain water.

For 32 servings.

- 500 gr thiny crust
- 50 gr cookig oil

Filling 1

- 250 gr powdered sugar
- 250 gr margarine
- 150 gr meleni walnuts
- 150 gr dried grapes, put few hours in rum
- 100 gr rum
- 150 gr grits
- 1 baking powder
- 1 vanilla

Filling 2

- 4 Tbsp. sugar
- 300 gr chopped walnuts
- 1 vanilla
- lime juice

Sherbet : 4 cups sugar, 5 cups water.

Combine all filling's ingredients together.

Heat oven to **200 degrees**. Grease a 12 x 12 x 1-inch pan. Count crusts. Cover bottom of pan with half of crusts greasing every second layer. Spread filling. Top with remaining crusts greasing every second layer. With sharp kniwe make 3 x 3 inch squares. Gently diagonaly cut squares. Bake 50 to 60 minutes until light brown. Cool thoroughly.

Cook sherbet until bubbly and continue cooking for 5 more minutes. **Hot sherbet pour into cold Baklava** .

Cool and serve.

Figure 1

Drinks



Food



Figure 2

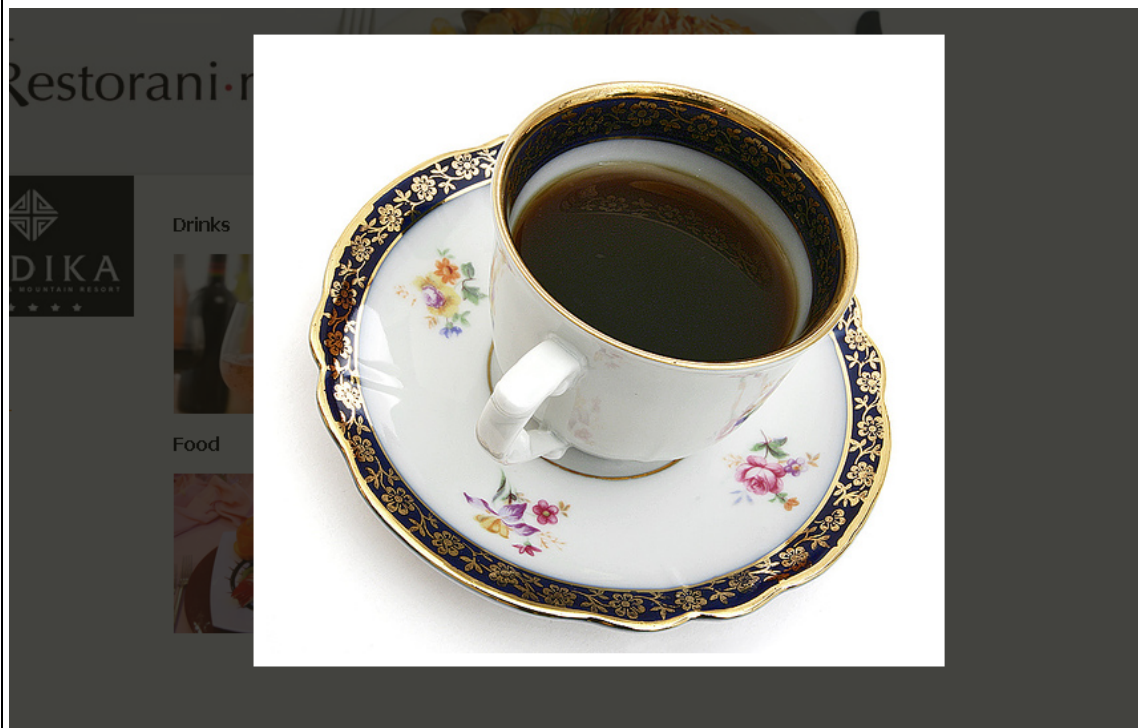


figure 3

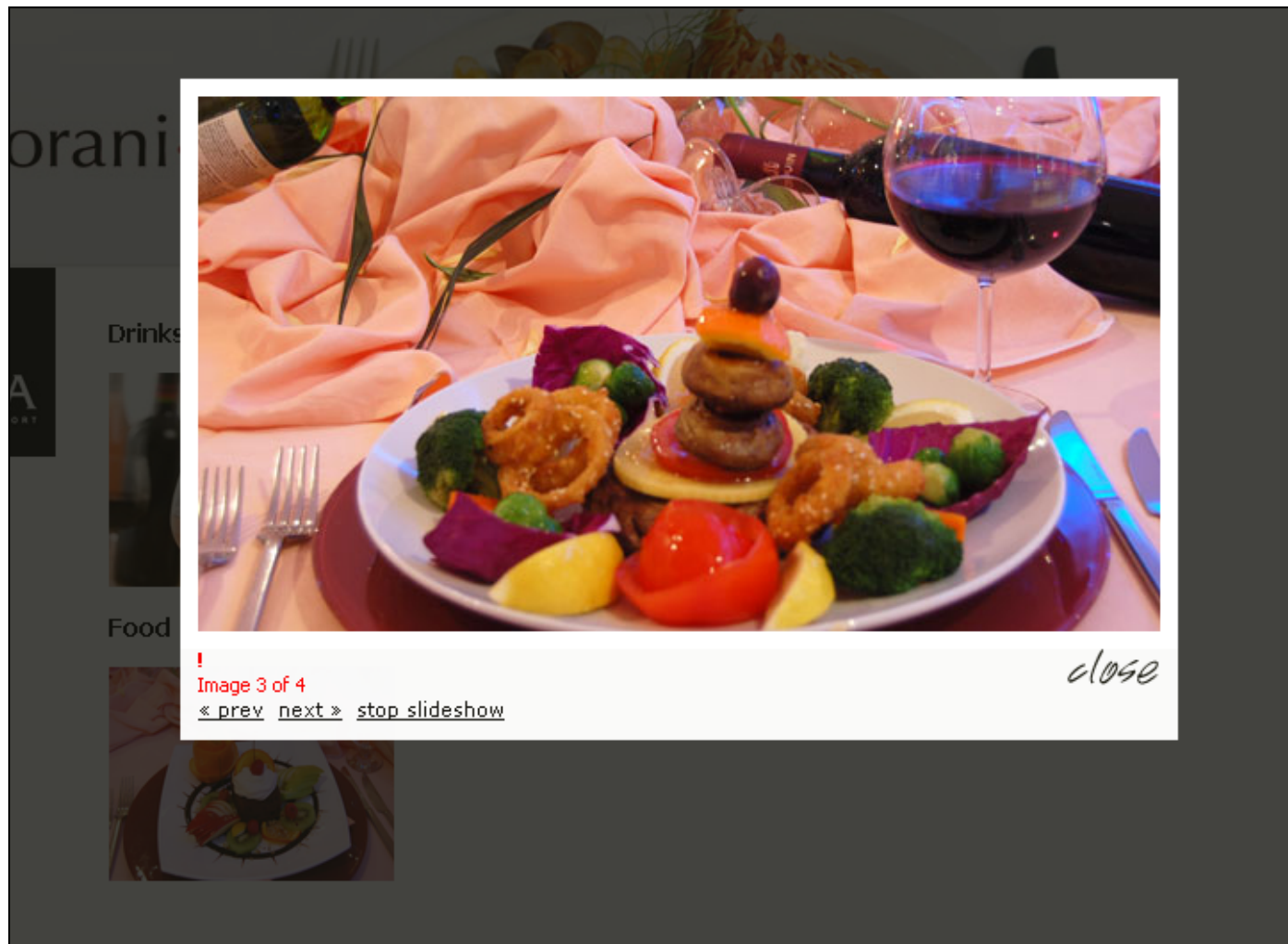


Figure 4

age

sex ☐ male ☒ female

height centimeters

weight kilograms

Figure 5

age

sex ☐ male ☒ female

height centimeters

weight kilograms

you need **1509** Calories/day to maintain your weight

Figure 6

age

sex ☒ male ☐ female

height centimeters

weight kilograms

you need **2217** Calories/day to maintain your weight

Figure 7



Make a reservation

Name and Surname

Phone *

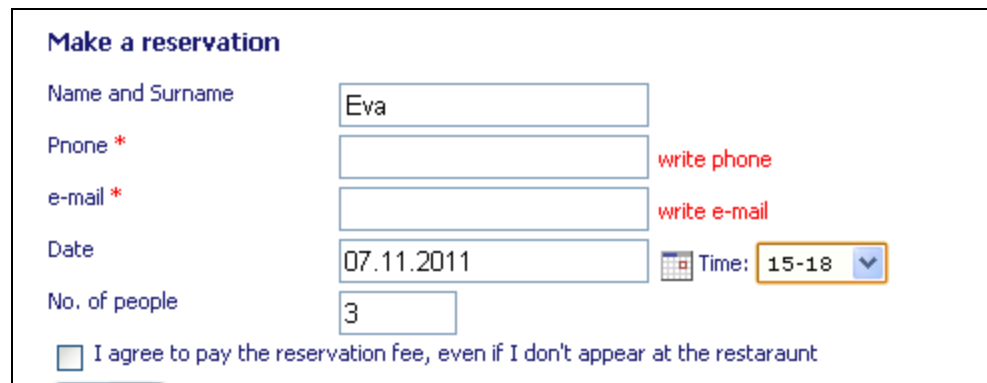
e-mail *

Date Time:

No. of people

☐ I agree to pay the reservation fee, even if I don't appear at the restaraunt

Figure 8



Make a reservation

Name and Surname

Phone * write phone

e-mail * write e-mail

Date Time:

No. of people

☐ I agree to pay the reservation fee, even if I don't appear at the restaraunt

Figure 9

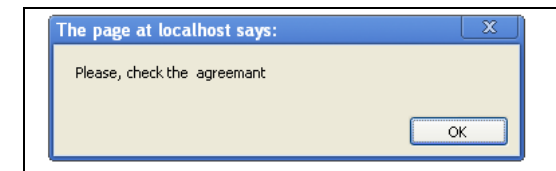


Figure 10

Home

Menu

Calculator

Thank you . We will call you to approve the reservation

Name: Eva Blazevsa
Phone:070 123 456
E-mail:eva@mail.com
Date/Time: 15.11.2011 / 21-24
No. of people: 3

Figure 11 (RESERVATION menu-item is gone)