

Baklava



Serves: 24 pieces

Time: 1 hour 10 min

Instructions

- 1:**
Make the Honey Syrup: Place sugar and water in a saucepan and heat, stirring occasionally, until sugar dissolves. Add the honey, orange extract, and whole cloves; stir to mix. Bring to a boil, then lower heat and simmer for 25 minutes. Remove from heat and let cool to lukewarm. Add lemon juice. Remove the whole cloves.
- 2:**
Make the Nut Mixture: In a food processor, add the nuts. Pulse a few times to chop. Transfer to a large mixing bowl and add sugar, cinnamon, and ground cloves. Mix well to combine.
- 3:**
Prepare the Filo Pastry: Unroll the filo pastry and place the sheets in between two clean kitchen towels.
- 4:**
Assemble the Baklava: Prepare a 9"x 13"x 2" baking pan. Brush the baking pan with some melted butter. To assemble the baklava, take one sheet of filo and place it in the pan. Brush the top of the filo sheet with the melted butter. Repeat this process a few more times until you have used up about ⅓ of the filo pastry. Distribute about ⅓ of the nut mixture over the top layer of filo. Continue assembling the baklava, one sheet of pastry at a time using another ⅓ of the filo. Brush each layer with a bit of melted butter. Distribute the remaining ⅓ of the nut mixture evenly over the top layer of filo. Finish the remaining ⅓ of the filo pastry following the same process, laying one folded sheet at a time and brushing each layer with melted butter. Brush the very top sheet of filo with butter.
- 5:**
Cut the Baklava Pastry Into Pieces: Using a sharp knife, cut the pastry into 24 diamond shaped pieces.
- 6:**
Bake: Place the baking dish on the middle rack of your heated oven. Bake anywhere from 35 to 45 minutes or until the top of the baklava turns golden and a skewer inserted in the centre comes out clean. Because ovens vary, check the baklava half-way through.
- 7:**
Pour Syrup Over Hot Baklava: As soon as you remove the baklava from the oven, pour the cooled syrup all over the hot baklava. Allow baklava to cool for a few hours before cutting and serving.

Ingredients

Filling:

57g
Sugar

1 tbsp
Ground cinnamon

170g, each
Walnuts, pistachios (shelled), hazelnuts, chopped coarsely

Pinch
Ground cloves

450g
Filo dough (thawed if frozen)

220g
Unsalted butter, melted

Syrup:
171g
Sugar

240ml
Cold water

340g
Honey

1 tbsp
Orange extract

Juice of
1 Lemon

5
Cloves, whole