

PISTACHIO & ROSE BAKLAVA FINGERS

INGREDIENTS

1 cup roasted unsalted pistachios meat.
1 -2 teaspoons rose water.
3 Tablespoons simple syrup. (See below)
1/2 1lb package of phyllo dough, about 18 sheets.
1/2 cup melted butter.

FOR THE SIMPLE SYRUP:

1 cup sugar.
1/2 cup water.
1/2 teaspoon lime juice.
1/4 cup honey.
1/2 teaspoon vanilla extract.***

METHOD

Step 1

MAKE THE SYRUP:

In a saucepan over medium heat, combine syrup ingredients until it boils, reduce heat and simmer for 10 minutes.

Set aside to cool completely.

MAKE THE FILLING:

In your food processor, pulse the pistachios until finely ground. Add simple syrup and the rose water to the pistachios and mix well until you get a sticky coarse paste.

ASSEMBLE THE ROLLS:

Step 1

Preheat oven to 160C

Step 2

On a clean working surface, take two phyllo sheets out, brush lightly by melted butter. Spoon about 1 1/2 Tablespoons of the filling and form a log on the short side of the sheet and roll all the way through.

Step 3

Brush the finished roll with more butter and place in a baking sheet.

Step 4

Bake in oven until top is golden brown, about 40 minutes depending on your oven.

Step 5

Pour 1/2 to 1 cup of simple syrup over and let it cool completely, preferable overnight if you can.

Step 6

Take phyllo cigars out, cut into 2 or 4 equal parts.

Step 7

Serve and enjoy!.

THE COOKERY

by The Secret Jozi Chef