

SARAGLI

Ingredients

For the syrup

500 g granulated sugar
300 g water
1 stick(s) cinnamon
50 g glucose
6 cloves
peel, of 1 lemon
1 tablespoon(s) lemon juice

For the saragli

400 g butter
150 g walnuts
150 g almonds
1 teaspoon(s) cinnamon
1/2 teaspoon(s) cloves, ground
900 g phyllo dough sheet
pistachios, ground, to serve

Method

For the syrup

1. In a pot, add the sugar, water, cinnamon stick, glucose syrup, cloves and lemon rind.
2. Place pot over medium heat.
3. In about 2-3 minutes, as soon as the sugar melts, remove pot from heat.
4. Add the lemon juice, stir and set aside to cool.

For saragli

- Step 1: Melt the butter in a saucepan over low heat.
- Step 2: In a food processor or using a mortar and pestle, grind the walnuts, almonds, cinnamon and cloves together. You don't want to finely grind them but you don't want to have large pieces because they will rip through the phyllo dough.
- Step 3: Transfer the filling to a bowl and transfer the melted butter to a separate bowl.
- Step 4: Preheat the oven to 160* C (320* F) Fan.
- Step 5: Spread out the phyllo dough on a clean working surface.
- Step 6: Lay one sheet of phyllo dough separately on your working surface. Drizzle with melted butter, making sure not to let the brush directly touch the phyllo.
- Step 7: Cover with another sheet of phyllo and drizzle with butter. Spread the filling over the entire surface.
- Step 8: Place two wooden sticks in the middle of the phyllo and roll the smaller side towards the middle, leaving an empty space at the edge.
- Step 9: Do not roll too tight and gently press the ends together towards the middle with your hands, creating folds in the phyllo and remove the sticks.
- Step 10: Brush a 30x40 cm baking pan with butter and add the saragli.
- Step 11: Drizzle with butter immediately and repeat the same process until the baking pan is full of saragli rolls.
- Step 12: When the pan is full, drizzle any leftover butter over the saragli rolls.
- Step 13: Bake for 70-90 minutes.
- Step 14: When ready, remove from oven and immediately pour the cool syrup over the scorching hot saragli rolls.
- Step 15: Allow them to soak up the syrup for 30 minutes.
- Step 16: Sprinkle with ground pistachio nuts and serve.

THE COOKERY

by The Secret Jozi Chef

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