

## Recipe: Baklava

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Baklava with pistachios is a well enjoyed treat. You can swap pistachios with walnuts or hazelnuts for a cheaper version of the recipe. The recipe for this simple, square-cut baklava is below.

Servings: approx. 15-20 based on the pan size below

Preparation time: Approx. 50 minutes

Cooking time: 45 minutes

Skill level: Easy - Moderate

### Ingredients

#### For The Syrup

- 945ml (4 cups) water
- 710ml (3 cups) sugar
- Juice of 1/2 lemon

#### For The Baklava

- 36 leaves of packaged phyllo pastry dough (14 x 18 inch size), fresh or frozen
- 300 grams (1/2 pound) unsalted butter, clarified
- 300 grams (1/2 pound) raw, hulled pistachio nuts, ground to a powder
- 2 tbs sugar

#### Tools

- 14 x 18 inch shallow metal baking pan
- Pastry brush
- Pastry cutter or sharp knife

### Instructions

#### Preparation

1. Start by making the syrup that you'll pour over baklava later. Mix the water, sugar and lemon juice together in a small saucepan. Bring the mixture to boil and allow it to simmer slowly while uncovered as you prepare the rest of the baklava.

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2. Combine the ground pistachio nuts with the sugar. Brush the bottom of your baking pan with butter and sprinkle a few pinches of the ground pistachio nuts over the butter.
3. Take the first layer of phyllo and set it in place in the pan. Working quickly, brush the entire piece of phyllo with the butter. Repeat in the same manner with 18 leaves of phyllo, including the 18<sup>th</sup> layer.
4. Once all layers have been buttered, use the rest of the ground pistachio mixture to make an even layer of ground pistachio on top of the layers of phyllo pastry, all the way to the edges of the pan.
5. Place another layer of phyllo over the nuts and butter it. Repeat this step until you use up all the sheets. If you have extra butter left, set it aside.
6. Using a sharp knife or pastry cutter, gently cut the baklava into small even squares, diamond shapes or triangles. If you're using a round pan, you can cut it into large, narrow slivers, if you wish.
7. Drizzle the leftover butter over the top.

## Cooking

1. Place the pan in a preheated **200°C** oven and set the timer for **45 minutes**.
2. Once the baklava is in the oven, remove the syrup from the heat and leave it to cool down.
3. **Bake the baklava for about 45 minutes**, or until the layers puff up high and the top layers are golden, crispy and slightly translucent. When ready, remove the tray from the oven.
4. While the baklava is still piping hot, instantly pour the cold syrup evenly over the baklava. Let it bubble up then settle.
5. Generously sprinkle more ground pistachios over the top.
6. Leave your baklava to cool down to room temperature before serving.