

Baklava



Ingredients:

For Baklava and Nut filling:

12 oz shelled Pistachios, coarsely chopped
12 oz Walnuts, coarsely chopped
12 oz Hazelnuts, coarsely chopped
½ cup Sugar
2-4 tbsp ground Cinnamon
Large pinch of ground Cloves
2-16 oz package of Phyllo dough, thawed
3-4 sticks unsalted Butter, melted

For Honey Syrup:

1½ cups Sugar
2 cups cold Water
2 cups Honey
2 tbsp orange extract (optional – Chef's choice)
10 whole Cloves
2 Lemon, juiced

Directions:

Preheat oven to 350°.

Make honey syrup: Place sugar and water in large saucepan, heat stove-top stirring occasionally until sugar dissolves.

Add honey, orange extract, whole cloves; stir to mix.

Bring to boil, then lower and simmer for 25 min.

Remove syrup from heat and let cool, add lemon juice, mix, remove whole cloves.

Make nut mixture: Use processor with blade, add nuts, pulse a few times to chop. Transfer to large mixing bowl and add sugar, cinnamon, and ground cloves. Mix well to combine.

Prepare Phyllo Pastry: Unroll thawed phyllo and place sheets in between two clean kitchen towels. This will help phyllo stay pliant while you work.

Assemble Baklava: Prepare 2 (9"x13"x2") baking pans. Brush pan with melted butter. Take one sheet of phyllo and place in pan. Brush top of phyllo with melted butter.

Repeat until you have used 1/3 of phyllo pastry, brushing each layer with melted butter.
Distribute about 1/2 nut mixture evenly on top layer.
Continue assembling baklava, one sheet at a time using another 1/3 of the phyllo pastry.

Brush each layer with melted butter.
Distribute remaining nut mixture.
Finish the remaining 1/3 phyllo pastry following same process.
Brush top with melted butter.

Cut Baklava: Using sharp knife, cut pastry diagonally into diamond pieces.

Bake: Use middle rack.
Bake anywhere from 35 – 45 minutes or until the top is golden brown and a skewer inserted comes out clean.

Pour Syrup: Immediately after removing baklava pour cooled syrup all over.
Let cool a few hours or over night. Serve.