

Baklava

MAKES 28 PIECES

375g packet filo pastry
2 cups (320g) chopped almond kernels
1 cup (120g) chopped walnuts
½ cup (110g) brown sugar
1½ teaspoons ground cinnamon
250g unsalted butter, melted
2 tablespoons water, approximately

SYRUP

2 cups (440g) sugar
1½ cups (375ml) water
1 cinnamon stick
3 whole cloves
1 tablespoon honey
1 tablespoon lemon juice

- 1 Preheat oven to 150°C. Grease a 24cm x 32cm baking dish.
- 2 Layer 7 sheets of pastry in prepared dish. Trim edges of pastry so they just come slightly up the sides of the dish.
- 3 Combine almonds and walnuts in a bowl. Sprinkle 1 cup of the nuts over pastry. Sprinkle 2 tablespoons of the sugar and ½ teaspoon of the cinnamon over nuts.
- 4 Layer with 3 more sheets of pastry.
- 5 Repeat layering using nuts, sugar, cinnamon and pastry.
- 6 Layer remaining pastry over nuts.
- 7 Using a sharp knife, cut baklava into diamond shapes, almost through to base.
- 8 Drizzle butter over baklava, ensuring baklava is completely covered. Sprinkle with a little water.
- 9 Bake for 1½ hours or until golden brown. Cool.
- 10 **To make the syrup** Combine sugar and water in a saucepan over moderate heat. Stir, without boiling, until sugar dissolves. Add cinnamon and cloves. Bring to the boil, then reduce heat and simmer, uncovered, for 15 minutes or until slightly golden and syrupy. Add honey, stir until dissolved. Add juice; stir. Bring back to the boil. Remove from heat. Remove and discard cinnamon and cloves.
- 11 Carefully pour hot syrup over cold baklava. Best served several hours later or next day.

TIPS

- + For Lenten baklava, use margarine instead of butter.
- + For best results used refrigerated filo pastry instead of frozen filo pastry.
- + Baking dish size is a guide, you can use a slightly larger or smaller one.