

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS

Beech Ovens Recipe Library

Baklava

Name of dish:	Baklava	
Cooking method:	Baking	Preparation Time: 20 mins
Number of portions:	20	Cooking Time: 1 hr 10 mins



Ingredients

Method

Item	Amount		
1 Packet Filo Pastry	375g	1	Preheat oven to 180°C To make the filling, spread the walnuts on a baking tray and lightly toast in the preheated oven for 5-8 minutes or until aromatic. Cool.
Butter, melted and cooled	180g	2	Combine walnuts, pistachios, sugar and cinnamon in the bowl of a food processor and process using the pulse button until they are finely chopped.
Water	2 tsp	3	Remove the filo pastry from its packet and lie flat on the work bench. Cover with a dry tea towel and then a damp tea towel.
FILLING		4	Brush a shallow 18 x 28cm cake tin with some of the butter. Take 1/3 of the sheets of filo. Brush the top sheet generously with butter and fold into thirds to make a rectangle the size of the tin. Place in the base of the buttered tin and brush surface with butter.
Walnut Pieces	150g	5	Continue layering with the left over 1/3 of pastry. Spread 1/2 of the nut filling over the filo to cover. Layer 1/2 of the remaining filo sheets as before. Spread left over nut filling over filo and top with the remaining layered buttered filo sheets. Lightly brush top with remaining butter.
Unsalted Pistachios	150g	6	Using a sharp knife, cut a diamond pattern into the top layer of filo and sprinkle with the water. Bake in preheated oven for 30 minutes. Cover with foil and cook for 45 minutes longer or until the filo layers are cooked through.
Caster Sugar	¼ Cup	7	Meanwhile, to make the honey syrup, combine honey, sugar, water, lemon rind and juice in a saucepan and stir over high heat until sugar dissolves. Bring to the boil and maintain over medium heat for 10 minutes or until the syrup has thickened slightly.
Ground Cinnamon	1 tsp	8	Remove from heat and allow to cool. When cooked, remove baklava from the oven and immediately pour the cooled syrup evenly over the surface. Stand to cool completely. Cover with foil and store at room temperature in the tin for up to 2 weeks.
HONEY SYRUP		9	Cut into diamond shapes to serve with coffee or as a dessert with whipped cream.
Honey	375g		
Sugar	¾ Cup		
Water	250ml		
Lemon rind, finely grated and juiced	1		