



Cooking with OFS

Recipe

Baklava (Baghlava)...By Fataneh



For # people

12 servings



Cooking time

30 minutes

Ingredients:

- Large filo/ 2 box
- Unsalted butter/ 250 gr
- Raw pistachio/ 3 cup
- Raw almonds/ 4 cup
- Sugar/ 5 cup
- Rose water/ 1 cup
- Cardamom/ 2 tsp
- Water / 4 cup
- Saffron/ 1 teaspoon

Directions:

- In the food processor, add almonds, $\frac{3}{4}$ cup powdered sugar, pistachio and 1 Tbsp + $\frac{1}{2}$ tsp cardamom and process super fine. Place butter in heat-safe bowl and microwave for 20 second then in 5 second segments, until melted. Take filo dough out of refrigerator, open package and lay flat, right next to Pyrex dish. Filo sheets tend to dry quickly, therefore, speed is of the essence for these steps. Every time you take a sheet, quickly cover filo with the dish towel.
- Brush butter all over the aluminum dish. Put half of a filo sheet (other half hanging) brush butter all over the filo. Repeat this 4 more times and each layer buttered. Empty half of the almond mixture over the buttered filo layers. Press down with hand. Cover pressed almond mix with 4 buttered sheets. Empty pistachio nuts, press tight and cover with 4 buttered sheets. Empty the remainder of almonds, press down tight and cover with 10 buttered sheets of filo. Don't butter the 10th sheet yet. Continue to press down on the dough evenly all over the surface of the dough until the top sheet is completely stuck to the one below and the baklava layers are firm.
- Place rack on middle oven shelf and preheat oven to 175°C/350°F.
- Guide the knife in a straight line, assuring that each piece will be of equal size. Brush butter on the top layer generously at the edges. Place the dish in the preheated oven. Bake for 25-35 min.
- Combine sugar and water in small saucepan and bring to boil. When it fully bubbling and sugar dissolved, turn off heat, add rosewater, swirl and set aside to cool.
- Hot right out of the oven, pour the syrup into all the creases and edges of the baked baklava. Garnish with slivered pistachios