

BAKING WITH GIGI



BAKLAVA

SERVES 8 – 10

INGREDIENTS

- 1 cup pistachios, finely chopped (or nuts of choice)
- 250g unsalted butter, melted & cooled
- 1 packet filo pastry

SYRUP INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1 tbsp lemon juice

*optional to add:

- 1 tbsp rose water (can replace with vanilla essence if preferred)
- 1 pinch of saffron or saffron powder (optional)
- 2-3 cardamom pods

METHOD

Preheat oven to 180 degrees

SYRUP

- Bloom saffron by grinding saffron OR add pinch of saffron powder in a small bowl. Add one table spoon of water.
- Place the sugar and water in a small saucepan over a small flame. Add in a tsp of saffron water and cardamom pods.
- Bring to a boil, add in lemon juice and simmer for 7-10mins (until syrup has thickened slightly).
- Remove from stove, add in rosewater and set aside to cool completely.

PASTRY

- Brush the bottom of pan with butter.
- On a bench, place two sheets of filo on top of each other. Brush with melted butter
- Sprinkle 1-2tbsp of nuts 2cm from the edge of the filo with nuts, before rolling into a long sausage. Optional: lightly scrunch up the sausage
- Repeat until all of the nuts/filo pastry have been used (You should have 8 - 9 filo sausages)
- Lay sausages side by side in a tray, brush tops of sausages with butter.
- Cut into bite-size pieces
- Bake in the oven for 15-20 minutes until golden brown. Recut the pieces of baklava, this makes it easier to remove from the pan
- When baklava is warm, pour over the cooled syrup
- Arrange pieces of baklava on your favourite serving dish and garnish with finely chopped pistachio

