



Baklava

ingredients: 8 sheets filo pastry (or 160 g thinly-rolled puff pastry) • 350 g shelled pistachios
• 100 g butter
For the 30 syrup: 150 g sugar • 150 cl water • orange flower water • Juice of 1 lemon

Preparation

Chop the pistachios in the cutter bowl.

Melt the butter and brush the filo pastry with it (set aside).

Lay half the pastry sheets on the bottom of a buttered dish.

Scatter the pistachio nuts over the pastry. Cover with the remaining filo pastry.

Bake for 45 minutes at a temperature of 170 °C (gas mark 3), then at 210 °C (gas mark 6) for 10 minutes.

To make the syrup:

Heat the sugar and water to obtain a syrupy consistency.

Remove from the heat and add the orange flower water (to taste) and lemon juice.

When the cake is cooked, drench with syrup and cut into diamond shapes.