

Baklava is a Middle-Eastern sweet made by layering nuts between sheets of filo pastry. It is sweetened with a sweet, aromatic syrup. You can often buy baklava in Turkish restaurants and souvlaki bars. Now you can make your own!

For the baklava:

250g nuts - almonds, hazelnuts, pistachios, walnuts or a mixture of all of them!

2 tsp ground cinnamon

¼ tsp nutmeg

1 cup raisins or sultanas roughly chopped

1 cup fine coconut

½ cup of sugar

150g melted butter (approximately)

350g filo pastry (fresh is better than frozen)

For the syrup:

3 cups sugar

1½ cups water

1 cinnamon quill

2 cloves

1 Tbsp honey

a splash of orange blossom water

1. Heat the oven to 180°C
2. Roast and chop the nuts roughly.
3. Mix the nuts with the cinnamon, nutmeg, raisins, coconut and sugar. This is the filling for the baklava.
4. Paint some melted butter around a deep oven-proof dish and cover with a sheet of filo. Leave the pastry hanging over the sides of the dish. Brush with some more butter and add another sheet. Keep layering like this for another 3–4 sheets.
5. Add a generous handful of the filling mixture and spread it evenly over the layers of pastry.
6. Add another 3–4 layers of pastry brushing with butter after each layer, then another handful of the nut mixture. Keep going like this until you have used up all the nuts.
7. Add a final 4 layers of pastry, fold in the excess tidily and cut into diamond shapes by making long cuts diagonally across in 2 directions.
8. Bake for 20-30 mins until gorgeous and golden
9. While it's baking put all the syrup ingredients, apart from the orange blossom water, into a saucepan and simmer gently for 10-15 mins. Take off the heat and allow to cool slightly before adding the orange blossom water.
10. When the baklava comes out of the oven pour over the syrup. Wait until the next day before you serve it or it will fall to pieces. You can even place a weight on top of it once the baklava has cooled a bit (cover the top with some grease-proof paper).

