

ANTOINE'S PAKHLAVA

Layered pastry dessert made of filo pastry

 90 Minutes

INGREDIENTS

- 250 gr shelled walnuts
- ½ tsp. Cinnamon
- 1 ½ cups sugar
- 1 cup water
- ¼ Lemon
- 1 tsp orange blossom water
- 1/8 kg (125 gr.) Unsalted Butter
- 1 package (454 gr.) frozen Phyllo (defrosted for 24 hours in fridge) PC 18 sheets



STEPS

1. Clean the (250 gr) nuts from any shells and put in Cuisinart with 1/2 tbsp. sugar and 1/2 tsp. Cinnamon and blend to coarse grind.
2. Melt 1/8 kg (125 gr.) unsalted butter (45 sec. in microwave - Hi)
3. Preheat oven to 325 F (gas oven - 350F for electric)
4. With pastry brush coat cooking tray with melted butter
5. Put half-sheet of Phyllo flat in tray and paint over quickly with butter brush, then fold-over and coat with butter brush and continue adding, folding and coating with melted butter four out of 18 sheets; *Hint: cover the phyllo sheets with a damp cloth while brushing so they don't dry-up!*
6. Add 1/3 of the ground walnut mixture (1) in even layer in the fold of 5th sheet, then another 1/3 on top of folded sheet and then the remainder in the fold of 6th sheet;
7. Continue adding, folding and coating new layers of Phyllo and butter each as in (4)
8. Use a sharp knife to cut (all the way to bottom of pan) lozenges or rectangles (3 cm x 3 cm);
9. Bake for 20 minutes at 325F, then increase heat to 350 F for another 15 minutes (has to turn golden reddish - watch you don't burn it)
10. Take tray out of oven and let cool down (to room temperature or less) (in winter can take 40 minutes in garage - in summer leave overnight to cool down). It is important that pastry is cool while you pour the 'hot-boiling' syrup. Otherwise Baclava becomes soggy. (or vice-versa, ie cool syrup on oven-hot pastry.)
11. While the pastry is cooling, (20 minutes before it is cool enough) bring to a boil while stirring 1 1/2 cups of sugar with 1 cup filtered water. Add the filtered juice of a quarter large

lemon; continue stirring until it starts boiling. Then simmer while stirring for another 5 minutes. The syrup will start boiling with slight explosive splashes. It is now ready to be poured on the pastry. Or prepare the syrup ahead, let it cool and pour it over the oven-hot Pakhlava. Or use Maple syrup.

12. Make sure the lozenges/rectangles in the pastry tray are clearly cut to the bottom (otherwise go over the cuts again with the sharp knife or a putty-knife)

13. Pour syrup little by little covering row by row the Pakhlava (I use $\frac{3}{4}$ of the prepared syrup I prefer it less sweet)

Can be kept for 2 weeks in the fridge.