



Baklava



Servings: 4

Ingredients:

- 550g granulated sugar
- 500ml water
- 1 tsp lemon juice
- 250g pistachio nuts
- 500g plain flour
- 1 tsp salt
- 1 tbsp olive oil
- 2 eggs
- 55g corn flour
- 250g butter



Method:

1. Place the sugar and water in a pan and boil for 10 minutes, add the lemon juice and bring to a quick boil. Set aside till the finish.
2. Crush the nuts.
3. In a bowl, sift the flour and salt and add the oil, make a hole in the middle. Add the eggs and very slowly add the water, then knead into a dough, cover with a damp cloth and leave to rest for 10 minutes.
4. Portion out into equal size balls and then roll them out whilst sprinkling with the corn starch till half a millimetre thick.
5. Place half of the rolled out dough into a baking tray, sprinkling the nuts onto the top sheet, then add the remaining sheets. Finally, cut into diamond shapes, Warm the butter in a pan and pour over the Baklava.
6. Bake at 160°C/310°F for approx. 40–50 minutes until golden brown, When baked, leave to cool for a few minutes and finish with the sugar syrup being poured over and allowed to soak in.

Allergens:

- 1, Plain flour
2. Eggs
3. Butter