



Baklava

As made by Marian Nicoletti in our cooking demonstrations at our 2008 Rochester Greek Festival

www.RochesterGreekFestival.org

Ingredients:

1 lb. unsalted butter, melted
2 lbs. phyllo dough
6 cups chopped walnuts
1/3 cup sugar
1/2 cup unseasoned bread crumbs
2 tsp ground cinnamon

Syrup:

1 orange, quartered
2 cinnamon sticks
5 cups water
5 cups sugar
1/2 cup honey
5 whole cloves (optional)

Directions:

Syrup: add cut up orange with peel, cinnamon sticks, honey, water and sugar in large saucepan. Bring to a rolling boil and then lower and continue to boil for about 15 minutes. Remove from heat and cool (can be made in advance).

Thaw phyllo to room temperature; clarify butter. Using a jelly roll pan [15 x 10] and begin by buttering pan. Continue to layer phyllo and butter alternately until the first pound of phyllo dough is done. Mix the walnuts, sugar, bread crumbs and ground cinnamon together in a bowl; place 2 cups of walnuts over the last layer of phyllo dough and spread evenly. Place another layer of phyllo dough on the nuts and butter the phyllo. Continue to add one more layer of phyllo dough and another 2 cups of the nut mixture. Repeat this step one more time until all of the nut mixture has been used. Using the second pound of phyllo, continue to layer and butter until the entire pound has been used.

Cut into squares, then diagonally to create triangles. Be sure to cut all the way through. Bake at 350 degrees for about 40 minutes. Baklava should look crisp, golden brown and dry.

Immediately pour cold or room temperature syrup over entire baklava. Let sit and serve.