



BAKLAVA

Baklava is made from phyllo pastry, a fine, paper-thin dough that can be bought ready-made from delicatessens. Rose water or orange-flower water can be bought from chemists.

Baklava will keep 2-3 days in a plastic box in the refrigerator.

PREPARATION TIME: *25 minutes*

COOKING TIME: *25-30 minutes*

OVEN TEMPERATURE: *preheat to 180°C (350°F, gas mark 4)*

INGREDIENTS – *makes 16:*

2 oz (50 g) hazelnuts, blanched and chopped

3 oz (75 g) almonds, blanched and chopped

3 oz (75 g) golden granulated sugar or granulated sugar

1 level teaspoon ground cinnamon

4 oz (115 g) phyllo pastry

2½ oz (65 g) unsalted butter, melted

SYRUP

5 oz (150 g) golden granulated sugar or granulated sugar

1 tablespoon lemon juice

1 tablespoon water

Strip of lemon peel

2 in (50 mm) piece of cinnamon stick

1 teaspoon rose water or orange-flower water

Mix the hazelnuts, almonds, sugar and ground cinnamon.

Cut the pastry to fit a baking tray about 11in × 8in (280mm × 200mm). You will have about 10 sheets. Keep the pastry covered with a damp cloth.