

Eat The View

Recipes and Tips

Baklava

For 40 pieces (2 tins)

Filling

500g walnuts
2tsp ground cinnamon
The zest of 2 oranges
50 g melted butter

Pastry

24 sheets filo
200g melted butter

Syrup

250g granulated sugar
100g honey
2 Oranges
150 ml water

Method

1. Grind your walnuts, not quite to a powder, but quite fine, then mix in the orange zest, cinnamon and butter.
2. Cut your filo to fit your tins, then line them with baking parchment.
3. Butter the tins, then layer up each with six sheets of filo, brushing each sheet with butter as you go.
4. Sprinkle in your nut filling without pressing down
5. Layer up as before with another six sheets of filo
6. Score into diamonds and bake for 30-35 minutes at 180c
7. For the syrup, put the water, sugar, honey and oranges in a pan. Bring to the boil and simmer for 10 minutes.
8. Remove the baklavas from the oven and pour the syrup over. Leave to cool completely before cutting.