

# George Diakomichalis Executive Pastry Chef

## - Kalymnos Pastries Adelaide

### Baklava



### Ingredients

- 20 sheets x thick filo pastry
- 250gms Unsalted butter melted/Clarified
- 3 cups ground almond/Walnut
- 1/2 cups fine breadcrumbs
- 2 teaspoons Ground cinnamon
- 1 teaspoon Ground cloves

### Syrup

- 1 kilos sugar, graded/caster
- 1 kilos water
- Juice of 1 lemon
- 3 or 4 cinnamon sticks
- 6 cloves, whole

Place all ingredients into a saucepan and bring to a boil, lower heat and simmer for 15 minutes.

Remove from heat and set aside to cool.

## Method

1. Preheat oven to 175°C
2. Place ground almonds, breadcrumbs, cassia and cloves into a bowl and combine well.
3. Butter a tray and layer with filo
4. Spread some almond mixture evenly, before placing 4 layers of folded filo on top.(buttering between each layer)
5. Repeat this process 3 times.
6. Fold in filo pastry edges and place another two sheets of filo on top, cut neatly to tray size and butter.
7. Cut Baklava to desired size.
8. Bake for approximately 50 minutes or until golden brown.
9. Remove from oven and pour cold syrup over the top, allow to cool and absorb syrup for 30 minutes.