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Baklava Tower

Ingredients

- 20 sheets x thick filo pastry
- 250gms unsalted butter melted/clarified
- 4 cups ground almonds/walnuts
- ½ cup fine breadcrumbs
- 1 tbsp ground cinnamon
- 1 tsp ground cloves

Syrup Ingredients

- 1.2kg sugar, graded/caster
- 1.2 litres water (6 cups)
- Juice of 1 lemon
- 3 or 4 cinnamon sticks
- 6 cloves, whole

Method

1. In a saucepan, combine sugar, water, lemon juice, cinnamon sticks, and cloves.
2. Bring to the boil, then reduce heat and simmer for 15 minutes.
3. Remove from heat and allow the syrup to cool completely.
4. TIP: Cold syrup on hot baklava = crispier result

Baklava Instructions

1. Preheat oven to 170°C (fan) / 180°C conventional.
2. Lay 2 sheets of filo on a clean surface. Keep the rest covered with a damp tea towel to prevent drying out.
3. Brush the entire top sheet lightly with melted butter.
4. Sprinkle ½ cup of the nut mix, spreading along half of the filo area.
5. Roll the sheet up tightly into a log.
6. Place onto a buttered/ deep baking tray. Repeat process with remaining filo and filling.
7. Once all rolls are assembled, brush the tops generously with more melted butter.
8. Using a sharp knife, cut each roll into thirds or quarters (depending on preferred serving size).
9. Bake in preheated oven for 35–40 minutes, or until golden brown and crisp.
10. Remove from oven and immediately pour the cooled syrup over the hot baklava rolls.
11. Let them soak and cool at room temperature for at least 4 hours (or overnight) before serving.
12. Optional: If you'd like to set up a cigar baklava stack/croquembouche/tower, remove baklava from baking tray after it's cooked, set and absorbed and place on cooling rack to drain excess syrup. (This will prevent tower from leaking syrup and making a mess.)