

BAKLAVA

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INGREDIENTS

0 MINUTES 2 SERVINGS

500 kg plain flower
2 Eggs
5 gr salt
200 ml luk warm water
250 kg gound pistachios
For the syrup
750 ml water
1 kg sugar
1/2 lemon

TAGS

#baklava #sugar #lemon #pistachios

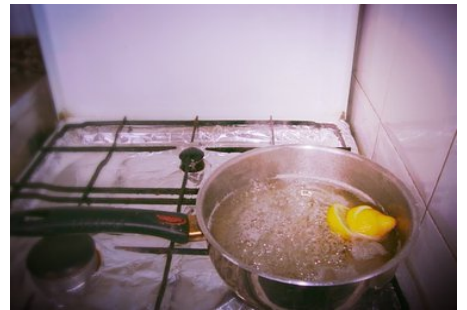


1

From the dough make 16 balls 70 gr each



2



3

Boil the water with sugar and lemon.





4

Put 8 sheet greased with clarify butter.
Add the grounded pistachios . Cover with
the remaining sheets and greas with all of
the butter. Bake about 30 yo 40 minutes
in preheated oven at 190 C .



5

When baked pour with the boiling syrup.
Chill for a 12 hours.



6

Enjoy your Baklava

