

# 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

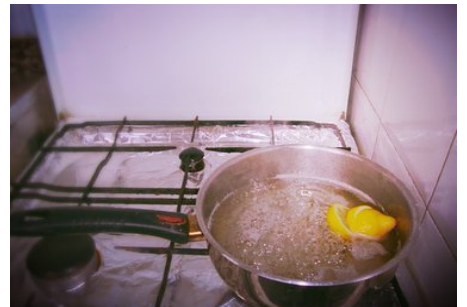


1

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

