



Baklava with Pink Lady® Apples

Makes 50



Ingredients:

Filling:

- ♥ 150 g (1¼ cups) macadamia nuts or walnuts
- ♥ 150 g (1 cup) almonds
- ♥ 10 ml (2 tsp) ground cinnamon
- ♥ 7,5 ml (½ tbsp) ground all spice
- ♥ 0,6 ml (¼ tsp) ground cloves
- ♥ 15 ml (1 tbsp) lemon juice
- ♥ 15 ml (1 tbsp) finely grated lemon rind
- ♥ 75 ml (5 tbsp) soft brown sugar
- ♥ 2 Pink Lady® Apples in the skin, finely diced

Syrup:

- ♥ 300 ml sugar
- ♥ 75 ml (5 tbsp) honey
- ♥ 375 ml (1½ cups) water
- ♥ 5 strips of lemon rind, made with a vegetable peeler
- ♥ 15 ml (1 tbsp) lemon juice
- ♥ 1 whole cinnamon stick

Phyllo:

- ♥ 1 8-10 sheets phyllo pastry, fresh or frozen and thawed
- ♥ 125 ml (125 g) butter, melted
- ♥ 2 Pink Lady® apples in the skin, cut into quarters and then paper-thin wedges (at least 3 wedges per diamond)
- ♥ 50 whole cloves

Tips:

Baklava tips:

Cut baklava with a sharp knife into diamond portions, to keep the layers and filling in place.

Syrup: don't boil it for too long, as it will thicken too much. If it's too sticky, the pastry won't absorb it as well. Pour the syrup over the warm pastry, as it comes out of the oven – this way the pastry soaks up the syrup for that extra yumminess.

Handy kitchen tools for this recipe:

Sharp knife: for accurately cutting the apples and pastry.

Pastry brush: makes even brushing so much easier.

Food processor: ideal for the filling, but you can finely chop the nuts with a sharp knife. The filling will be slightly coarser, but still successful.

Veggie peeler: the best way to cut strips of only the yellow part of the lemon rind.

Grater: finely grated lemon rind is needed, so the side of the grater with the small holes works well, but a microplane-style grater is ideal to use.

Phyllo tips:

Have you used phyllo before? These paper-thin sheets of pastry are not difficult to use and give any dish a gourmet touch.

If you are new to the phyllo experience, here are a few things to keep in mind when working with it: the layers of pastry should not dry out while raw; then they need to be brushed with a fat and baked at a high temperature to get extra crispy and perfectly golden brown.

- allow frozen phyllo to thaw completely in the fridge, so that the layers don't get stuck to one another and tear.
- when you start preparing the recipe, open the roll of phyllo sheets and cover with a clean, dry tea towel. Place a very lightly damp second tea towel over the first towel. This will keep the sheets moist, but they should never get wet.

- handle the delicate sheets of pastry with care, but for this recipe, a tear in the sheets will not be problematic.

When rolling a filling into phyllo, a tear can be more of an issue.

- for a dessert, melted butter is best for brushing, and olive oil works well for a savoury dish. A combination of butter and olive oil is also delicious.

- only lightly brush phyllo with a thin layer of melted butter. If the layer is too thick, the dessert will be oily once baked. Keep the butter warm and melted to make the brushing easier.



Created by:
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Method:

1. Filling: Place nuts in a food processor and blend until very finely chopped. Add spices, lemon juice, rind and sugar and blend well. Stir diced apples into the mixture and set aside.
2. Preheat oven to 200 °C.
3. Syrup: Place all the ingredients in a small pot and stir over a medium heat until sugar has dissolved. Bring syrup to the boil and simmer for 2-3 minutes. Cover with lid, remove from heat and allow to cool slightly, until baklava is baked.
4. Phyllo: Cover sheets of phyllo with a dry tea towel and the dry cloth with a lightly dampened one to prevent the phyllo from drying out. Keep covered at all times.
5. Remove one sheet of pastry and place on the working surface. Gently brush with a thin layer of melted butter. Place a second sheet on top and brush again. Brush another double layer of phyllo with butter and place on top of the first set.
6. Fold sheets of phyllo in half. Line the base of a deep baking or oven dish (about 34 x 25 x 3 cm) with the buttered phyllo.
7. Spoon half the filling onto phyllo layer and spread evenly. Brush another two phyllo sheets with butter and place on top of the filling. Spoon the remaining filling on top and spread evenly.
8. Brush another set of two double sheets of phyllo with butter, fold in half and place on the filling.
9. With a sharp serrated knife, cut the layers of phyllo and filling diagonally in portions to form diamond shapes.
10. Place three thin wedges of apple in a fan on each diamond and secure with a clove.
11. Bake for 15-20 minutes or until golden brown and crispy. Immediately spoon syrup over warm phyllo and allow to cool down completely. The syrup will draw into the warm pastry. Baklava is best served on the day it is baked.

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