

Hazelnut Cinnamon Saffron Baklava

From Baroness Lady Genievieve de'Charbonneau
Recipe Adapted from 'Classical Turkish Cooking", Dover Press
1952

Pastry:

1 pound hazelnuts chopped (opt. Toasted)
¼ cup sugar
Philo dough (or fresh Wharka leaves)
½ lb. butter

Syrup:

1 ¾ cup Sugar
1 ½ cup Water
Orange zest
Saffron
Cinnamon

Chop nuts and mix with sugar. Preheat the oven to 350 degrees, melt the butter and defrost the philo dough. Select a pan to put this in and butter the bottom. To assemble add some nuts, then philo dough brush with butter. Repeat until done. Coat the top of the pastry with the remaining butter and press down on the surface with your hands to compress the layers. Take a sharp knife and cut into pieces. Bake for 20 minutes. Reduce oven to 300 degrees and cover pasty with a piece of wax paper or parchment paper. Bake 30 minutes longer. Remove from oven and drain any excess butter from the pan. Pour syrup over this and let stand several hours before serving.

To make the syrup, dissolve water and sugar in a saucepan with add the zest of an orange slivered thinly and cinnamon. Bring to a boil. Add saffron threads; simmer gently for 5 minutes and let cool. When ready to serve pour over Baklava.

Sideboard: Other options: Toasting the nuts will give the Baklava a smoky sweet flavour. This recipe can also be used with other nuts.

I prefer my Baklava crunch and only pour the syrup over this prior to serving.

This can also be made on portable camp grille.