



Silk Road Cafe
Chester Beatty Library
Dublin Castle
Dublin 2
Ireland
Phone: 014070770
Email: info@silkroadcafe.ie

RECIPIE from Website

Baklava

To serve 4 people



INGREDIENTS

For the syrup

450 gram sugar

450 ml water

3 table spoons rosewater

Method for syrup

Heat the sugar and water in a pan for 15-20 min till the syrup starts to thicken.

Add the rosewater and leave to cool.

INGREDIENTS

For the filling

150 gram almonds

150 gram walnuts

1 tea spoon cinnamon powder

50 gram sugar

2 table spoons rosewater

Method for filling

Add all the ingredients for the filling to a blender and blend till you get an even filling.



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INGREDIENTS

For the baklava

150 gram ghee (or melted butter)

225 gram filo pastry

Method for baklava

If using ghee its already liquidly, otherwise melt the butter.

Grease a 30x20cm baking tray.

Take the sheets of filo pastry out, but keep it covered with a tea towel to prevent it from drying out. Place a sheet of the filo in the baking tray and brush it with the ghee. Cover with 9 more sheets of filo brushing each sheet with ghee.

Place the filling on the filo pastry, and then cover with 10 more sheets of filo pastry, again buttering each layer. Make sure you add extra Ghee on top.

With a sharp knife, mark diagonal lines, cutting the baklava into diamond shapes. Bake in the oven at 190 degrees for approx. 20-25 min until the baklava is crispy and golden.

Leave the baklava to cool slightly for 5 min and then add about half of the syrup. Serve cold with a bit more syrup.