

Miele

Baklava cigars

By Miele

20 minutes

8-10

Serves



INGREDIENTS

Syrup

- 2 cups white sugar
- 1 cup water
- 2 teaspoons lime juice
- 1½ tablespoons honey
- 1 tablespoon orange blossom water
- 1 teaspoon rosewater

Filling

- 1 packet filo pastry
- 1 cup almonds
- ½ cup walnuts
- ½ cup pecans
- 3 tablespoons syrup
- 1 cup melted butter
- 4 tablespoons crushed pistachio, for garnish

METHOD

1. Pre-heat the oven on Fan Plus at 160°C.
2. In a medium sized saucepan, bring together the water, sugar and honey to a boil on high heat, Induction setting 8, until the sugar is dissolved.
3. Once the sugar is dissolved, add the lime juice and turn down to induction 6. Reduce for about 10 minutes, or until you have a consistency that will coat the back of a spoon.
4. Remove the syrup from the heat and stir in the orange blossom and rosewater. Reserve until required.
5. Pulse the nuts in a food processor until roughly ground. Pour in 3 tablespoons of the syrup into the nuts and pulse until combined.
6. Remove the filo pastry from the packaging and place a damp tea towel on top to stop them from drying and cracking.
7. Place one sheet of pastry on the bench so the long side of the filo is facing you.
8. Brush melted butter all over the sheet of filo, place another piece of filo directly on top and once again brush with butter.
9. Fold the filo in half, width ways (take the bottom corners, and fold up to the top corners so the long part of the pastry is still facing you) and brush lightly with butter.
10. Spoon approximately 3 tablespoons of the nut mixture in a line, 2cm up from the seam.
11. Roll the pastry over the nut mixture and continue rolling into a long log. Brush the log with melted butter, cut into 6cm lengths and place seam side down onto a baking sheet.
12. Repeat this process until all of the almond filling is used up. Bake for 20-30 minutes, or until crisp and golden.
13. Remove from the oven, and immediately brush liberally with the syrup, using approximately half of the syrup.
14. Sprinkle crushed pistachios all over the top.

Hints & Tips

- The baklava can be served immediately, or alternatively, once cooled store in an airtight container and pour the remaining syrup on top of the cigars to allow to soak into the pastry.