



## Ingredients:

300 g sugar

300 ml water

100 ml Greek honey

1 cinnamon stick

2 strips of orange zest

100 g walnuts

100 g almonds

100 g pistachios

2 tsp ground cinnamon

1/4 tsp ground cloves

200 g butter

1 X 270g packets (12 sheets)  
of filo pastry

## Method:

1. Preheat the oven to 180°C / 350°F / gas mark 4.
2. Place the sugar, water, honey, cinnamon stick and orange in a medium saucepan and bring to a gentle simmer. Let it simmer, stirring occasionally, for 15 minutes or until the liquid has reduced by a third. Leave to cool completely.
3. Blitz the nuts in a food processor until coarse, then tip into a bowl and stir through the cinnamon and cloves.
4. Melt the butter, and use a little of it to lightly grease a 35 x 25cm shallow tin with a pastry brush.
5. Gently unfold the filo and cover with a damp tea towel to stop it cracking.
6. Layer 4 sheets of filo in the tin brushing each layer generously with melted butter, then scatter over half the nut mixture.
7. Repeat this process with 4 layers of filo and the rest of the nuts, although the piece of filo which touches the nuts will need to be brushed both sides with butter.
8. Top in the same way with the last 4 layers of filo, then generously butter the top.
9. Trim any edges of filo which stick out the sides of the tin then cut into diamonds or small squares with a sharp knife, making sure the blade goes right to the bottom.
10. Bake on the middle shelf of the oven on a hot baking sheet for 30–35 minutes, or until golden brown and crisp, reducing the temperature to 170°C / gas mark 3 if the baklava looks as though it is browning too quickly.
11. Remove the baklava from the oven and spoon half the cooled syrup over the top. Leave for 5 minutes, then spoon over the remaining syrup.
12. Allow the baklava to cool before removing the individual pieces from the tin with a palette knife.