

Ingredients

40 sheets of Filo pastry
500g Walnuts
285g unsalted butter
2 tsp cinnamon powder

Syrup

200g white sugar
2 tbsp Lemon juice
185 ml Water
170 g Honey

Instructions

1. For best results, thaw filo pastry overnight in the fridge (even if the pack says otherwise) then take out of the fridge 30 minutes prior.
2. Cut filo to the size of the baking pan.
3. Keep pastry covered with a damp tea towel at all times

Nuts

Place nuts and cinnamon in a food processor. Pulse 15 times or until fine crumbs - don't let it turn into powder.

Assemble baklava (see layers visual below):

4. Preheat oven to 160°C
5. **Base:** Brush the base of the pan with butter. Layover one sheet of filo. Brush with butter. Repeat to use 10 sheets, brushing every single sheet with butter. Scatter over 3/4 cup walnuts.
6. **Mid-layers:** Cover with 5 sheets of filo, brushing every sheet with butter. Top with 3/4 cup walnuts. Repeat 3 more times.
7. **Top:** Cover with 10 sheets of filo, brushing every sheet with butter, including the final layer.
8. Cut the baklava into 4 long strips, then cut on the diagonal to make diamonds. (Note 3)
9. Bake for 1 hour - 1 hr 15 minutes until golden brown. Meanwhile, make the syrup (needs time to cool)
10. Remove from oven and immediately pour over the syrup.
11. Leave to soak for at least 6 hours, preferably overnight.
12. Check to ensure each piece is cut all the way through, then serve. Keeps for a week

Syrup:

Place ingredients in a saucepan over medium heat. Bring to a simmer, stir to dissolve sugar. Lower heat to medium and simmer for 3 minutes, remove from heat and cool.