

Baklavas



Ingredients for the dough:

1 kg of flour

1 spoon of Salt

lukewarm water

a little vinegar

For the filling:

9 cups of chopped walnuts

8 cups of almonds

1 cup of sesame seeds

1 spoon of fresh nutmeg

1 spoon of. fresh ground cloves

1 spoon of sweet cinnamon

half a cup of sugar

For the syrup:

10 cups of water

5.5 cups of sugar

A timber of cinnamon

10 cloves

juice of one lemon

oil

Initially we prepare the dough. In a bowl, we put some flour with salt and after opening a hole in

The second stage is to form the baklava into the pan. After you put some oil into the pan, lay the first thr

Burn lightly enough oil and remove it from the fire. After you cut the baklava into diamond shapes sprink