



JERNEJ KITCHEN

WALNUT BAKLAVA

Walnut Baklava is a simple recipe for homemade Baklava made with layers of filo pastry, spiced walnut filling, and honey syrup. Perfect for special days.

MAKES	28	SMALL BAKLAVAS
PREPARATION:	30	MINUTES
BAKE:	50	MINUTES
TOTAL TIME:	80	MINUTES

BAKLAVA

- 230 g (2 sticks) unsalted butter
- 500 g (17.5 oz) phyllo pastry sheets
- 250 g (3 cups) ground walnuts
- 1/2 tsp cinnamon powder
- 1/2 tsp allspice powder
- 1/4 tsp nutmeg powder

HONEY SYRUP

- 250 g (1 1/4 cup) sugar
- 150 g (1/2 cup) honey
- 240 ml (1 cup) water
- 1/2 whole cinnamon
- 1/2 lemon, cut into slices
- 2 tbsp lemon juice
- 2 drops rose water (optional)

TOOLS AND EQUIPEMENT

- saucepan
- 25 cm x 30 cm (10 x 13-inch) baking sheet
- kitchen knife
- paper towel
- kitchen brush

PREPARATION

Grease a 25 cm x 30 cm (10 x 13-inch) baking sheet with butter. Preheat the oven to 190 °C / 375 °F.

CLARIFIED BUTTER

Place a saucepan with butter over medium heat. Bring to a boil, then cook for 5 minutes. Remove from the heat. Place a sieve over a bowl, and place a paper towel into the sieve. Pour the butter into the paper-lined sieve to get rid of any impurities. Set aside until needed.

TIP

[Skip this step if you're using store-bought clarified butter.](#)

PHYLLO DOUGH

Unroll the thawed phyllo pastry and place it onto parchment paper. Cut the phyllo to the same size as your baking sheet (25 cm x 30 cm (10 x 13-inch)). You should get around 24 sheets of pastry. Cover the phyllo dough with parchment paper, then place a damp kitchen towel on top to prevent the dough from drying while you work on your filling.

WALNUT FILLING

Stir to combine ground walnuts, cinnamon powder, allspice powder, and nutmeg powder in a bowl.

MAKE THE WALNUT BAKLAVA

Add a sheet of phyllo pastry to the prepared baking sheet. Brush with clarified melted butter, then repeat the process until you get 12 layers of pastry. Arrange the walnut filling on top. Continue with the rest of the phyllo pastry. Brush with clarified melted butter, then repeat the process until you get

another 12 layers of pastry.

TIP

You can use any leftover phyllo pastry to fit any empty space on the baking sheet.

CUT THE BAKLAVA

Cut the baklava into four long strips, approximately 5 centimeters (2-inch) in thickness. Pour half of the remaining butter on top and evenly distribute. Using a sharp knife, cut the pastry into 28 diamond-shaped pieces and pour with the rest of the remaining clarified butter on top.

BAKE

Place a baking sheet with Baklava into the preheated oven on the middle rack. Bake for 30 minutes at 190 °C / 375 °F, then lower the heat to 160 °C / 320 °F and continue to bake for 20 - 30 minutes or until the Baklava is golden-brown and crispy.

SYRUP

While the Baklava is baking, prepare the syrup. Combine sugar, honey, water, cinnamon, and lemon in a saucepan. Place over medium heat and bring to a boil, then lower the heat and let simmer for 10 minutes. Remove from the heat. Stir lemon juice and rose water into the syrup. Before pouring the syrup over the Baklava, remove the lemon slices and cinnamon stick.

WALNUT BAKLAVA

While the Baklava is still hot, pour the homemade honey syrup all over the dessert. Set aside to cool for at least 4 hours or overnight. Before serving, optionally decorate with whole walnuts or ground walnuts.