

Koumiotikos Baklava

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Recipe for Baklava
Ingredients: 70 pastry sheet for baklava
1 1/2 kg white almonds, oven-dried and finely chopped
1/2 cup sugar
1/2 cup grated toast
3/4 cup butter milk, melted
2 teaspoons cinnamon
Some cloves
Syrup: 1 1/2 kg of sugar
6 glasses of water
2 lemon peels
6 tablespoons lemon juice
1 cinnamon stick
Directions: First place some buttered leaves underneath, then sheet and the stuffing and finally some buttered sheets from above. The stuffing consists of crushed almonds, some sugar and vanilla. Finally cut the pieces into oblique squares. Fasten with toothpicks or cloves. Then bake in a well preheated oven for about two hours and pour the syrup over the pan. Then cut it into pieces.

Overview

Country: Greece

