



# Baklava

From "The Bread and Salt Between Us" by Mayada Anjari with Jennifer Sit, Lake Isle Press, 2018

## INGREDIENTS

### SIMPLE SYRUP

1 1/2 cups sugar  
1 1/4 cups water  
1 tablespoon lemon juice

### PASTRY

1 1/2 cups ghee, melted and cooled  
1/2 pound 9-by-14-inch phyllo dough sheets,  
thawed if frozen  
1 1/2 cups finely chopped pistachios,  
plus 3 tablespoons for garnish  
1/4 cup sugar  
2 tablespoons orange blossom water

**MAKES ONE 8-INCH SQUARE PAN**

## PREPARATION

1. Make the syrup: Place the sugar, water, and lemon juice in a small pot and stir to combine. Heat on medium-high, stirring occasionally, until the sugar has melted. Remove from the heat and let cool.
2. Preheat the oven to 400°F.
3. Make the pastry: Brush the bottom of an 8-inch square baking pan with 1 tablespoon of the ghee. Lay out the phyllo on a work surface or cutting board. Cut the stack into an 8-inch square, to fit the pan. Keeping the rest of the sheets lightly covered with a damp kitchen towel so they don't dry out, place a square of phyllo in the pan. Coat with 1 tablespoon ghee. Repeat layering phyllo and ghee, ending with ghee, for a total of 10 phyllo layers.
4. In a small bowl, stir together 1 1/2 cups of the pistachios, the sugar, and orange blossom water until well combined. Evenly spread the pistachio filling on top of the phyllo. Top with 10 more alternating layers of phyllo and ghee, ending with ghee.



Liz Clayman