



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Home Made Baklava

Ev Baklavası



1 egg
1/2 cup milk
1/4 cup vegetable oil
1 – 2 drops vinegar
Half chickpea sized lemon salt
1/8 tsp salt
Enough flour

For Filling;
7.05 ounces butter
1 + 1/2 cups pounded walnut

For Syrup;
2 cups water
2 cups granulated sugar
1 tsp lemon juice

For Rolling Out;
1 cup wheat starch

- # Put the egg, milk, vegetable oil, vinegar, pounded lemon salt, salt and enough flour to get dough which has medium consistency, into a pot. Knead them until smoothen dough.
- # After resting the dough for about 25 – 30 minutes, divide the dough into 6 pieces.
- # Roll out each part by sprinkling starch all over into the size of ready-to-use yufka with a very low thickness.
- # Put 2 – 3 tbsp melted tepid butter all over the rolled out yufka.
- # Sprinkle pounded walnut all over the greased yufka. Put 2 thin rolling pins onto the yufka and the roll the yufka around the pins.
- # Get the pins out of the yufka roll without losing the shape of the rolled yufka. Force a little onto the roll to flatten it, cut it into diamonds which have 2 fingers width.
- # Repeat these actions for the remaining 5 dough pieces. Place them onto the greased oven tray firmly, the ends of the diamonds can be superposed.
- # Pour the remaining melted margarine all over the baklava, place the tray into the oven which is preheated to 365 F.
- # Prepare the syrup for the while baking the baklava until its surface turns red. Boil the water with sugar, cook it over low heat to make it reach to the right consistency, add lemon juice in it, remove it from the stove 5 minutes later, cool it down.
- # Pour the syrup all over the baklava after removing it from the oven and cooling down for a while.
- # Rest it for 3 hours at least at room temperature, then serve it.

Note: You can fry the baklava also. There is no need to pour vegetable oil all over in that case.