



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

Yufka Baklava

Yufka Baklavası



6 ready-to-use yufkas
1/2 pack butter
1/2 cup sunflower oil

For Filling:
1 + 1/2 cups walnut

For Syrup:
3 cups milk
3 cups granulated sugar

- # Firstly, cook the mixture of milk and granulated sugar by stirring constantly, without boiling too much. Remove it from the stove and let it cool down.
- # Melt the butter without burning it. Add 1/2 cup butter onto the melted butter and mix it.
- # Grease a medium size baking tray with too much sunflower oil. Shape the yufka by cutting it to arrange to the size of tray. Place the remaining cut sides of the yufka, onto the yufka on the tray.
- # Pour 1 + 1/2 or 2 tbsp butter and oil mixture all over the yufka. Sprinkle 1 pinch of walnut all over.
- # Place the remaining 5 yufkas onto the tray by the same way. Slice the yufkas into diamond shaped pieces. Pour the remaining butter and oil mixture all over.
- # Place the tray into the oven, which is preheated to 365 F. Cook it, until it turns into golden yellow.
- # Rest it for 3 minutes, after removing it from the stove. Then, pour the milky syrup all over. Cover another tray over first one.
- # Rest it for about 2 hours at this situation, and then serve it.

Note: The syrup of the yufka baklava may be prepared with 3 cups water instead of 3 cups milk also.