Desserts / Azerbaijan

Baku pakhlava



Diamonds of eight layers of dough with a nut filling, under a saffron syrup.

Time 145 min **Servings** 16

What you'll need.

- ☐ 600 g Flour
- ☐ 7 g Dry yeast
- ☐ 3 piece Egg yolks
- ☐ 400 g Sugar
- ☐ 1 pinch Saffron
- ☐ 40 piece Walnut halves — to decorate
- ☐ 200 ml Milk — warm
- ☐ 300 g Ghee
- ☐ 500 g Walnuts — ground
- ☐ 1 tsp Ground cardamom
- ☐ 200 g Honey
- ☐ 1 pinch Salt

Let's make it.

01 Dissolve the yeast in the warm milk and knead a dough with the flour, yolks, a spoon of ghee and salt.

02 Let the dough rise an hour somewhere warm and divide it into eight equal balls.

03 Mix the ground walnuts with half the sugar and the cardamom; that is the filling.

04 Roll the first ball to the size of the tin, lay it in and brush it generously with ghee.

05 Alternate layers of dough and nut filling, buttering each, until the dough runs out.

06 Cut it into diamonds right down to the base, press a walnut half into each and brush with saffron infusion.

07 Bake at 180 °C for forty-five minutes and pour over a hot syrup of honey and the remaining sugar.

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