

## Triple nutty baklava

Makes 24 pieces, serves 12

### Honey syrup

- 150 g sugar
- 240 ml cold water
- 340 g honey
- 1 T orange extract
- 5 whole cloves
- Juice of 1 large lemon



### Baklava

- 168 g shelled pistachios, roasted and chopped, plus extra for garnish
- 168 g walnuts, roasted and chopped
- 168 g hazelnuts, roasted and chopped
- 50 g sugar
- 1 T ground cinnamon
- 1/4 tsp ground cloves
- 1 (450 g) package phyllo dough, thawed if frozen
- 226 g unsalted butter, melted

### Honey syrup:

1. Place the **sugar** and **water** in a medium saucepan set over medium-high heat and simmer until the sugar dissolves, **about 1 minute**, stirring occasionally.
2. Stir in the **honey**, **orange extract** and whole **cloves**, then bring to a boil, turn the heat to medium-low and **simmer about 25 minutes**.
3. Remove the saucepan from the heat and let the syrup cool, then stir in the **lemon juice** (the syrup should be sticky and not too runny).
4. Position a rack in the center of the oven. Preheat the oven to **180°C**.

### Make the baklava:

1. In the bowl of a food processor, combine the **pistachios**, **walnuts** and **hazelnuts**. Pulse a few times to finely chop.
2. Transfer to a large bowl and add the **sugar**, **cinnamon** (start with less if you're not sure) and ground **cloves**. Mix well to combine.
3. Unroll the **phyllo pastry** and place the sheets on a clean kitchen towel, then cover the stack with a second clean kitchen towel.
4. Brush a 9-by-13-by-2 baking pan with some of the melted **butter**. Take one sheet of phyllo and place it in the pan (if the phyllo sheets are larger than your pan, feel free to fold them to fit or use kitchen shears to trim). Brush the top of the phyllo with more melted butter. Repeat this process a few more times, until you have used about one-third of the phyllo dough.

5. Now, sprinkle half the nut mixture evenly over the top layer of phyllo. Continue adding sheets of phyllo and brushing each with melted butter until you have used about half of the remaining phyllo sheets.
6. Distribute the remaining nut mixture evenly over the top of that second layer of phyllo.
7. Finish with the remaining batch of phyllo, following the same process, and after adding the last sheet, brushing the top with melted butter.
8. Use a thin sharp or a serrated knife to cut the baklava in a gentle sawing motion on the diagonal in both directions so you have **24 to 36 diamond-shaped pieces**.
9. Bake the baklava for **30 to 45 minutes**, until the top turns a light golden brown and a skewer inserted in the center comes out clean. (Be sure to check the baklava halfway through baking.)
10. As soon as you remove the baklava from the oven, pour the **cooled syrup** all over it (it will make a sizzling sound).
11. Set aside at room temperature for **at least 1 hour** before serving to make sure the syrup has been absorbed. Cut through the earlier marked pieces and serve with a garnish of chopped pistachios, if you like.

- ✓ Store the baklava in the pan, covered with plastic wrap, at room temperature for the first night or two.
- ✓ To store leftovers for a longer period, transfer the baklava to airtight containers and leave in the fridge for a few days, or freeze for up to three months.
- ✓ Thaw the frozen baked baklava in the fridge overnight or at room temperature for a few hours before serving.