

# Baklava

## Almondine



PORTIONS	PREPARATION TIME	COOK TIME
1	15 min	55 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	DINNER	Brunch	APPETIZER
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RECIPE CREATED BY  
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### / List of ingredients



Almondine butter danish RTB  
52387 - Quantité: 1

#### Syrup :

1 cup	water
1 cup	sugar
2 tbsp	lemon juice and zest
1	cinnamon stick
1	clove
2 tbsp	orange blossom water
1/2 cup	honey

#### Nixed nuts :

1/3 cup	walnuts
1/3 cup	skinless almond
1/3 cup	pistachio
2	dried rosebuds
1 tbsp	powdered cinnamon
2 tbsp	sugar

### / Preparation steps

#### STEP 1

Pour the water, sugar, orange blossom water, cloves, lemon juice, zest, cinnamon stick and honey into a saucepan. Stir until boiling, then leave to cool.

#### STEP 2

Grind the walnuts, almonds, pistachios and rosebuds with the sugar and powdered cinnamon. Just enough to make a powder, not a paste.

#### STEP 3

Take the amandine out of the freezer and leave it at room temperature just long enough to open it easily.

#### STEP 4

Fill with nut mixture and close. Place on a baking tray and bake for 10 min at 350°F (180°C). Then leave to cool.

#### STEP 5

Dip the amandine in the syrup and bake for 10 min at 350°F (180°C). Let cool before serving.