



TIP
Try baklava with a few
crunchy peanuts for a
textural treat!

Sudanese Baklava by Sara Zakaria

INGREDIENTS

- Filo pastry
- Fine desiccated coconut or Peanuts
- Pure butter ghee

Syrup:

- 2 cups of water
- 2 cups of sugar
- A little bit of water

METHOD

1. First to make the syrup, mix all the syrup ingredients and boil it for 7 minutes and let it cool.
2. Heat the oven to 180 degree Celsius.
3. On a tray, place 4 pieces of filo pastry
4. Brush the ghee on top of the pastry
5. Add the coconut and/or peanuts on top and roll the pastry
6. Cut the rolled pastry into pieces
7. Place the tray with the rolled pastries in the oven for 20 minutes or until the pastry is golden brown.
8. When it is ready, pour the sugar syrup on the baklava and let it soak.

