

Baklava Fingers

Makes approximately 50 pieces

Preparation Time: 30 minutes

Cooking Time: 15 minutes

250g walnuts

125g almonds

½ cup castor sugar

2 teaspoons cinnamon

1/2 teaspoon ground cloves

8-10 sheets fillo pastry (approximately ½ x 375g packet)

125g butter, melted

Sugar Syrup

1 cup sugar

1 cup water

1 tablespoon honey

grated rind of 1 lemon

4 cloves

Blend walnuts and almonds in a food processor until finely chopped and combine with sugar, cinnamon and ground cloves. Brush a sheet of pastry with butter, spoon 1/3 cup walnut mixture along the length of the pastry and roll up tightly into a long, thin roll. Place onto a baking tray and brush with melted butter. Repeat with remaining walnuts and pastry. Bake at 200°C for 10-15 minutes or until golden brown. Remove from oven, pour syrup evenly over trays of baklava rolls and stand for 10 minutes. Gently turn rolls over and stand in syrup until cool. Cut diagonally into fingers and arrange on serving platters.

Sugar Syrup

Heat all ingredients together in a saucepan, stirring until sugar dissolves, then simmer for 10 minutes without stirring. Use as required.

Note: Baklava fingers may be made in advance and kept for up to 2 weeks in an airtight container.