Çerkeş sırma baklava (walnut-rolled baklava)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
78.3 g	Sunflower oil ½ glass
100 g	Egg 2 pc
5 g	Salt ¾ tsp
40 g	Yogurt
516 g	Milk 2½ glass
12 g	Distilled white vinegar ¾ tbsp
500 g	Walnut 5 glass
500 g	Cornstarch 4½ glass
157 g	Sunflower oil ¾ glass
300 g	Butter 1½ glass
1 kg	Water 5 glass
1 kg	Sugar 6 glass
10 g	Lemon juice ¾ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Mix the lukewarm milk, oil, yoghurt, vinegar, eggs and salt in a deep bowl for 2-3 minutes.
   2 min
2. Add the flour gradually and knead for about 15 minutes into a soft dough.
   15 min
3. Divide the dough into 15 balls and roll them round. Cover with a cloth and rest for 15 minutes.
   15 min
4. Chop the walnuts coarsely.
5. Roll out each ball with plenty of starch above and below into a thin sheet 60-70 cm across.
6. Lay a 20-25 cm end of the sheet over the rolling pin. Scatter about 30-35 g of walnuts on the exposed part and roll it up on the pin. Squeeze it from both sides toward the middle by hand, slide it off, and trim the ends and sides by 1 cm. Then cut into pieces every 4-5 cm. Repeat with all the sheets.
7. Place the pieces in an ungreased tray and leave them to dry at room temperature (20-22 °C) for 1 day.
   24 h
8. Heat the oil and butter together and ladle over the baklava. Bake in a preheated 190-200 °C oven until the top and bottom are golden.
   30 min
9. For the syrup, boil the water and sugar for about 25 minutes.
   25 min
10. Add the lemon juice and boil for 5 more minutes. Let the syrup cool for 30-35 minutes.
    5 min
11. Pour the cooled syrup over the hot baklava straight from the oven. Wait about 1 hour for it to soak in, then serve.
    1 h

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