Sivrihisar 'muska' walnut baklava

Whole recipe

Ingredients

250 g	Wheat flour 2¼ glass
100 g	Wheat flour 1 glass
150 g	Egg 3 pc
85 g	Olive oil ½ glass
100 g	Yogurt ½ glass
100 g	Water ½ glass
10 g	Salt ½ tbsp
500 g	Wheat flour 4¾ glass
150 g	Walnut 1½ glass
500 g	Clarified butter (ghee) 3 glass
540 g	Water 2¾ glass
680 g	Sugar 4 glass
5 g	Lemon juice 1 tsp

Allergens

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

Method

1. Mix the first portion of flour with the eggs, olive oil, yogurt, water and salt. Work in the remaining flour a little at a time until you have a soft dough that does not stick to your hands.
2. Divide the dough into balls without waiting, dust them lightly with flour and set them on a tray. Cover with a cloth and rest in a cool place for 8 hours.
   8 h
3. Roll each rested ball out with the dusting flour into a very thin sheet. Lay the sheets out without overlapping.
4. Stack the sheets and cut the stack in half into half-moons, then stack the halves again to get 20 layers. Cut the layers into 4 cm squares.
5. Chop the walnuts with a knife, not too fine. Put some in the middle of each square and fold it in half into a triangle without pressing down.
6. Line the triangles up in a baking tray with their folded backs touching. Bring the clarified butter to a boil and pour it over all of them.
7. Bake in an oven preheated to 175 °C for 30 minutes, then let cool to room temperature.
   30 min
8. Boil the water and sugar over medium heat for about 30 minutes. Add the lemon juice for the last 5 minutes and let the syrup cool to room temperature.
   30 min
9. Just before serving, pour the room-temperature syrup over the cooled baklava.

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