



LASCIEL'S DENARIAN BAKLAVA

Equipment: Oven, 11"x13" baking pan, food processor or ziplock bag with a kitchen mallet, microwave, tea kettle and tea steeper, stovetop, small saucepan, pastry brush.



Ingredients:

- 4 oz phyllo dough
- 2 cups shelled walnuts
- 2 cups shelled pistachios
- 1/2 cup unsalted butter
- 2 cups of water
- 5 tsp Dryad Tea's Temptress Tea leaves
- 1 1/2 cups sugar
- cooking spray

Garnish:

- blackberries
- sliced strawberries
- chocolate coins
- edible cake decorating spray in silver

Instructions:

1. Preheat the oven to 350° F. Coat the inside of the baking dish with cooking spray
Crush all the nuts in the food processor (or in a bag with kitchen mallet) into the consistency of large breadcrumbs.
2. Microwave butter in a measuring or dish on high in 12-second increments until melted.
3. Cut phyllo dough in half so that it fits your baking dish and place two layers into the dish. Brush on a thin layer of melted butter onto the dough and then scatter crushed nuts to lightly cover it. Top with another two layers of dough and repeat until you have used and covered the rest of the nuts. Make sure to cover the top layers with another coat of butter.
4. Use a sharp knife to slice a diagonal diamond pattern into the dough. Bake in the oven 40 minutes until golden brown. Make the tea syrup while the baklava bakes.
5. Place the tea leaves in the tea ball and put it into the small saucepan. Bring water to boil in the teakettle and pour it over the tea ball. Let steep for about 10 minutes before removing the tea ball and stirring in the sugar. Turn on the stovetop and bring the tea to a boil. Reduce heat and let simmer for 20 minutes.
6. While the syrup simmers, unwrap chocolate coins and place on foil or parchment paper. Spray silver spray onto the coins and let dry at least 5 minutes on each side. Refrigerate until ready to decorate.
7. When the baklava is done baking, remove promptly from the oven. Pour the syrup over it, letting it soak into every cranny. Let cool completely uncovered to set.
8. While the baklava cools, slice up strawberries for garnish. Garnish each cooled piece with powdered sugar, sliced strawberries, blackberries and a chocolate coin before serving.