



# Brie filled Baklava

**1 hour 15  
minutes**

Hands on

**Family**

Portion(s)

**2**

Difficulty



## Method

- Preheat oven to 180\* C (350\* F) Fan.
- To make the filling, combine the pistachio nuts, walnuts, pecans and cinnamon in a bowl. Set aside until needed.
- Cut the sheets of phyllo dough in half, lengthwise, creating 20 smaller sheets.
- Grease a 20x30 cm baking pan with butter and begin setting the bottom crust for the baklava.
- Spread 10 sheets of phyllo dough in the pan. Add them one at a time and drizzle each sheet with a generous amount of melted butter before adding the next.
- When all 10 sheets have been added, add 2/3 of the filling and spread evenly over the phyllo.
- Cover with 5 sheets of phyllo dough, in the same manner as before, drizzling each sheet with melted butter before adding the next.
- Add the remaining 1/3 of the filling and spread evenly over the phyllo dough.
- Break up the brie into little pieces with your hands and distribute them over the filling.
- Cover with another 4 sheets of phyllo dough in the same manner as before, drizzling each sheet with melted butter before adding the next.
- To finish, add the final sheet of phyllo and carefully turn the edges inward.
- Drizzle the surface and edges with melted butter.
- Score the surface diagonally with a small sharp knife to create diamond shaped pieces.
- Bake for 1 hour, until the phyllo becomes golden and crunchy.
- When it is ready, remove from oven and immediately prepare the syrup.
- Place a saucepan over medium heat and add the sugar, honey and water.
- Let the mixture simmer for 5 minutes, until the sugar dissolves completely.

## Ingredients

For baklava

- 120 g pistachios, shelled and finely chopped
- 60 g walnuts, finely chopped
- 60 g pecan(s)
- 1 teaspoon(s) cinnamon, ground
- 10 phyllo dough sheets
- 250 g butter, melted
- 400 g brie

For syrup

- 200 g granulated sugar
- 200 g honey
- 100 ml water

To serve

- 20 g pistachios, shelled and coarsely chopped, for sprinkling

## Διατροφικός πίνακας

Nutrition information per 100 gr.

413 Calories (kcal)	26.6 Total Fat (g)	12.0 Saturated Fat (g)	33.3 Total Carbs (g)
21%	38%	60%	13%
20.6 Sugars (g)	8.9 Protein (g)	1.9 Fibre (g)	0.53 Sodium (g)
23%	18%	8%	9%

- Remove from heat and pour the hot syrup all over the surface of the hot baklava, using a ladle.
- Sprinkle with remaining pistachio nuts.
- Serve baklava warm.