



Saragli - Rolled Baklava

25'
Hands on

40''
Hands off

100'
Cook Time

26-28
Portion(s)

2
Difficulty



Method

Watch the video in sign language [here!](#)

This is a traditional Greek sweet called "Saragli". It is basically "Baklava" that is rolled. A lovely combination of crunchy sheets of phyllo, sweet syrup, spices, nuts... and butter... butter...butter!! It will certainly NOT let you down!!

For syrup

- In a pot, add the sugar, water, cinnamon stick, glucose syrup, cloves and lemon rind.
- Place pot over medium heat.
- In about 2-3 minutes, as soon as the sugar melts, remove pot from heat.
- Add the lemon juice, stir and set aside to cool.

For saragli

- Melt the butter in a saucepan over low heat.
- In a food processor or using a mortar and pestle, grind the walnuts, almonds, cinnamon and cloves together. You don't want to finely grind them but you don't want to have large pieces because they will rip through the phyllo dough.
- Transfer the filling to a bowl and transfer the melted butter to a separate bowl.
- Preheat the oven to 160* C (320* F) Fan.
- Spread out the phyllo dough on a clean working surface.
- Lay one sheet of phyllo dough separately on your working surface. Drizzle with melted butter, making sure not to let the brush directly touch the phyllo.
- Cover with another sheet of phyllo and drizzle with butter.
- Spread the filling over the entire surface.
- Place two wooden sticks in the middle of the phyllo and roll the smaller side towards the middle, leaving an empty space at the edge.
- Do not roll too tight and gently press the ends together towards the middle with your hands, creating folds in the phyllo and remove the sticks.
- Brush a 30x40 cm baking pan with butter and add the saragli.
- Drizzle with butter immediately and repeat the same process until the baking pan is full of saragli rolls.
- When the pan is full, drizzle any leftover butter over the saragli rolls.
- Bake for 70-90 minutes.
- When ready, remove from oven and immediately pour the cool syrup over the scorching hot saragli rolls.
- Allow them to soak up the syrup for 30 minutes.
- Sprinkle with ground pistachio nuts and serve.

Ingredients

For the syrup

- 500 g granulated sugar
- 300 g water
- 1 stick(s) cinnamon
- 50 g glucose
- 6 cloves
- peel, of 1 lemon
- 1 tablespoon(s) lemon juice

For the saragli

- 400 g butter
- 100 g walnuts
- 100 g pistachios
- 100 g almonds
- 1 teaspoon(s) cinnamon
- 1/2 teaspoon(s) cloves, ground
- 900 g phyllo dough sheet
- pistachios, ground, to serve

Διατροφικός πίνακας

Nutrition information per portion

344 Calories (kcal)	18.0 Total Fat (g)	8.2 Saturated Fat (g)	39.0 Total Carbs (g)
17%	26%	41%	15%
20.0 Sugars (g)	5.0 Protein (g)	1.7 Fibre (g)	0.17 Sodium (g)
22%	10%	7%	3%