



# VEGAN BAKLAVA

## INGREDIENTS

10 sheets filo pastry	Syrup:
200ml EV olive oil	3½ cups sugar
200g raw cashews, finely crushed	1¾ cups water
3 tbs plain flour	2 drops fresh lemon juice
ground pistchio to garnish	1 tsp orange blossom water

## METHOD

- Preheat oven to 200°C.
- Combine crushed cashews with flour.
- Brush 1 sheet filo pastry with olive oil.
- Place a second sheet on top so it sticks to the first.
- Spread 10g/20g of cashews in a straight line across the bottom of the 2 sheets.
- Use a rolling stick across the cashew mixture to roll into a wrap.
- Gently crunch the roll together slightly to form creases along the roll to impart the design.
- Remove the rolling stick and transfer the roll to a greased baking tray.
- Repeat to form 5 rolls, Cut these diagonally into 5 cm pieces.
- Pour the rest of the oil evenly over the cut pieces.
- Place in the oven and bake for 45 minutes.
- Make a syrup by combining the sugar, water, lemon juice and orange blossom water in a saucepan. Bring to a boil while stirring continuously. Simmer for 5 minutes. Set aside to cool.
- Once the baklava is cooked, remove from oven & pour the syrup over it.
- Leave in the tray for 30 minutes to absorb the syrup and cool. Remove from the tray and serve.