# Baklawa

NIBBLEDISH CONTRIBUTOR

## Ingredients

- pasta fillo
- 200g of almonds
- 200g of pistachios
- 200g of walnuts
- 200g of peanuts oil
- 350g of whole brawn sugar
- 100g of agave syrup
- 1 lemon skins

- 1 orange skins

- 1 tea spoon of cinnamon
- 50g of bread crumbs
- 3 cloves
- 30cl of water

## Instructions

Mill all the nuts (almonds, pistachios and walnuts) with a pinch of citrus skins.

Dye all the pasties of pasta fillo one-one with oil using a brush.

At the middle of all the pasties put the most part of the nuts, citrus skins and the bread crumbs.
Dye the remaining pasties and add the remaining nuts.

Put in the oven for 30-40' at 180°C.

Meanwhile, in a small pan put the sugar with 50cl of water with a bit of lemon juice and 3 cloves, let boil for 2 minutes, remove the cloves.

Finally pour the sugar syrup and 100g of agave syrup on the baklawa.

Let settle for a few hours.