

Algerian Baklawa and Mint Tea

Algerian Baklawa

Recipe:

using a 13*9 inch baking pan
(about 26 pieces)

- 1package of phyllo pastry (about 1lb)
- 250 grams of ground almonds
- 125 grams walnut
- 125 grams pistachios
- 100 grams of sugar
- 1/2tsp cinnamon
- 2tbsp butter
- 50 ml Orange blossom water
- 350 grams unsalted melted butter

- for the syrup:
- 500 grams sugar
- 250 ml water
- 1 lemon, sliced
- 1tbsp caramel



Preparation:

1. First, make the syrup. In a medium saucepan, combine sugar, lemon slices, caramel and water; bring to a boil. Reduce heat and simmer until sugar dissolves and the mixture is syrupy about 15 minutes. Set aside to cool.
2. Lightly toast the almonds in a 400° F (200° C) oven for 5 to 7 minutes.
3. In a food processor pulse the nuts until coarsely ground.
4. In a bowl mix the nuts, sugar, cinnamon, the 2tbsp of butter and sprinkle with orange blossom.
5. Unroll phyllo dough and cover it with a clean damp towel to keep from drying out as you work.
6. Preheat oven to 350F. Butter the bottom and sides of a pan.
7. Place 1 sheet of dough in prepared baking pan; using a pastry brush, butter thoroughly. Repeat with 14 more sheets of phyllo, laying each on top of the other.
8. Put the stuffing on the middle.
9. finish with 15 buttered sheets.
10. Using a sharp knife cut the unbaked baklava into squares or diamonds all the way to the bottom of the pan. Pour remaining butter over the whole baklava (You can decorate with whole almonds pressed on each piece or put nothing)
11. Finally, bake baklava for 30-40 minutes or until golden and crisp. Remove from the oven and immediately spoon syrup over it.
12. Let cool for at least 4 hours.



Mint Tea



Recipe:

- 2 tablespoon green tea
- 5 cups boiling water
- 3 to 4 tablespoons sugar, or to taste
- 1 large bunch fresh mint (1 ounce)

Preparation:

- Boil the water. This can be done in a kettle, over a fire, in a pot on the stove, in the microwave, or any other way you typically boil water.
- Wash and tear the mint leaves. Rinse them to remove any residual dirt, bugs, or soil that may be on the leaves. Then, tear the leaves to help them release their aromas and give your tea a stronger flavor
- Rinse the tea leaves. Place the green tea in a teapot and add one cup of boiling water. Swirl the water to rinse the leaves and warm the pot. Pour out the water, leaving the green tea leaves in the teapot.
- Simmer the tea. Add four cups of boiling water to the teapot, bring to a boil. Reduce heat and simmer for five minutes.
- Add sugar and mint. Steep for four minutes, or to taste, and serve.