

Pistachio Chocolate Baklava

Phyllo dough is easy to work with and can be used to create spectacular textures. Baklava, a Middle Eastern dessert, is typically made by baking alternating layers of phyllo dough and a nut mixture, and then coating the outside with a honey sauce.

My version here is rolled like a cigar to make a log that is sliced after baking, and served with whipped cream and lemon zest. Don't skimp on those two ingredients—they balance out the flavor in an incredible way!

Defrost **1 package of phyllo dough** per directions on box (typically a few hours in the fridge and an hour on the counter; plan ahead!); you'll need 6–9 sheets (a few extra in case one tears).

Preheat oven to 350°F / 180°C.

In a pan, toast **1 cup (100g) coarsely chopped pistachio nuts** and **1 cup (100g) coarsely chopped walnuts, pecans, or almonds** until they just begin to brown.

Transfer the nuts to a small bowl and mix in the following ingredients, stirring until the butter is melted:

- ¼ cup (50g) sugar**
- 2 tablespoons (30g) unsalted butter**
- 1 teaspoon (2g) cinnamon**
- Pinch of salt**

In another small bowl, measure out **2 ounces (~60g) chopped bittersweet chocolate**.

Melt **½ cup (115g) butter** in a small bowl or measuring cup.

Lay out a sheet of phyllo dough on a large cutting board. Using a pastry brush or a flat rubber spatula (or, in a pinch, two fingers), spread a thin

layer of melted butter over the entire sheet. Place a second sheet of phyllo dough on top, and brush another thin layer of butter on it.

Using a third of the nut mixture, make a strip 2" / 5 cm wide along one of the short edges of the phyllo dough. Sprinkle a third of the chopped chocolate on top of the nut mixture. (Mixing the chocolate and nuts together beforehand would melt the chocolate.)

Carefully fold the side of the phyllo dough with the nuts on it over onto itself, starting to roll up the sheets. Brush the exposed underside with a thin layer of butter, and then roll again, buttering and rolling until the dough is completely rolled up.

Transfer the log to a cookie sheet, coat again with butter, and repeat the process with the remaining sheets of phyllo dough and fillings.

Bake for 15–20 minutes, until golden brown.

While the baklava is baking, create a syrup. In a small pan, bring to a boil:

- ½ cup (100g) sugar**
- ¼ cup (60mL) water**
- 2 tablespoons (40g) honey**
- ¼ teaspoon (0.5g) cinnamon**

Remove from heat and add the juice of **½ small lemon**, about 1 tablespoon.

Make about a cup's worth of **sweetened whipped cream** (see page 301).

To serve, cut the baklava roll into 2–3" / 5–8 cm lengths. Place a piece on a serving plate, drizzle the syrup on top, and add a large spoonful of whipped cream on the side. Garnish with a sprinkle of diced lemon zest.