

Algerian Baklava Rolls

Enjoy the delightful taste of Algerian baklava with these easy-to-make baklava rolls. Crispy phyllo pastry filled with a sweet nut mixture, drizzled with honey, and flavored with a hint of orange blossom water.


30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 2 sheets of phyllo pastry
- 30g unsalted butter, melted
- 30g walnuts, finely chopped
- 30g almonds, finely chopped
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon
- 1 teaspoon orange blossom water
- 1 tablespoon honey

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 In a bowl, mix the chopped walnuts, almonds, sugar, and cinnamon.
- 3 Lay one sheet of phyllo pastry on a clean surface and brush it with melted butter.
- 4 Place the second sheet on top and brush it again with butter.
- 5 Spread the nut mixture along one edge of the pastry.
- 6 Drizzle a little orange blossom water over the nuts.
- 7 Roll the pastry tightly from the edge with the filling, forming a log.
- 8 Cut the rolled pastry into bite-sized pieces and place them on a baking tray.
- 9 Brush the tops with more melted butter.
- 10 Bake for 20 minutes or until golden brown.
- 11 Drizzle with honey as soon as they come out of the oven. Allow to cool slightly before serving.