

Algerian Baklava Rolls

Experience the rich flavors of Algeria with these delightful Baklava Rolls. Crispy layers of phyllo pastry are filled with a spiced nut mixture, drizzled with honey, and baked to perfection.


30 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 sheet of phyllo pastry
- 1 tablespoon unsalted butter, melted
- 2 tablespoons finely chopped almonds
- 2 tablespoons finely chopped walnuts
- 1 tablespoon granulated sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoon honey
- 1 tablespoon water

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a small bowl, mix the chopped almonds, walnuts, sugar, and cinnamon together.
- 3 Lay the phyllo pastry sheet on a clean surface and brush it lightly with melted butter.
- 4 Sprinkle a portion of the nut mixture along one edge of the pastry.
- 5 Roll the pastry tightly around the filling to form a log shape.
- 6 Place the roll on a baking tray lined with parchment paper.
- 7 Repeat with the remaining ingredients.
- 8 Brush the tops of the rolls with any remaining melted butter.
- 9 Bake for 15-20 minutes or until golden and crisp.
- 10 In a small saucepan, combine honey and water, heating gently until mixed.
- 11 Drizzle the honey mixture over the baked rolls and let cool slightly before serving.