

Arabian Delight: Pistachio Baklava Rolls

Indulge in the rich flavors of the Middle East with these sweet and nutty pistachio baklava rolls, a delightful Arab dessert that will transport your taste buds to a land of exotic spices and sweetness.



Dessert

Arab

45 min

Total time

Intermediate

Difficulty

320

kcal / serving

Ingredients

- 1/2 cup chopped pistachios
- 1/4 cup sugar
- 1/2 tsp ground cinnamon
- 6 sheets phyllo dough
- 1/2 cup melted butter
- 1/2 cup honey
- 1/4 cup water

Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 In a bowl, mix chopped pistachios, sugar, and cinnamon.
- 3 Place one sheet of phyllo dough on a flat surface and brush with melted butter. Repeat with 5 more sheets.
- 4 Sprinkle the pistachio mixture evenly over the phyllo stack.
- 5 Roll up the stack tightly and cut into rolls.
- 6 Place the rolls on a baking sheet and bake for 25–30 minutes or until golden brown.
- 7 In a saucepan, combine honey and water. Bring to a boil, then reduce heat and simmer for 5 minutes.
- 8 Pour the honey syrup over the baked baklava rolls.
- 9 Allow to cool before serving.