

PAKLAVA (rolled variety, called BOURMA)

Have ready:

2 med. baking pans
1 good-sized saucepan
1 frying pan
1 long rolling pin
1 pastry brush
1 med bowl

Ingredients:

1 lb paklava dough, already made
3/4 lb oleo
2 heaping tbsp Crisco
1 lb walnuts, cut small
1 tsp cinnamon
2 tbsp sugar

SYRUP:

3 1/2 cups sugar
2 1/2 cups water
juice of 1/2 lemon

OVEN - 350°

Time: 10 to 11 min.

Middle shelf

Watch paklava so it won't burn

METHOD:

In a bowl put the walnuts, cinnamon and 2 tablespoons sugar. Mix. Set aside. Prepare syrup now so that it will cook slowly while you prepare the dough.

SYRUP: In a good-sized saucepan, put sugar & cold water. Mix, so the sugar will start to dissolve. Mix ~~seems~~ occasionally so that sugar will not stick to pan.

Have flat surface ready (bread board or counter top). (I put bread board on top of counter.) Put 2 cubes oleo in frying pan on slow heat. When it's melted, bring it close to bread board; grease baking pans with brush and oleo.

BEFORE OPENING PACKAGE OF DOUGH, CLOSE ALL KITCHEN WINDOWS & DOORS. AIR DRIES OUT THE DOUGH AND IT WILL NOT ROLL.

Now open package of dough. Separate sheets one at a time. Put one sheet on bread board. Dip brush in oleo & rub it on the dough. (Use a little more than a dot here & there.) Spread one level tablespoon of nuts ~~ins~~ in a straight line horizontally about 2 inches from the edge nearest you. Put rolling pin on the line of nuts & loosely roll the dough. (Last edge should be left on the underside.). With 2 hands push from the ends of the rolling pin towards the middle. It will wrinkle. Then put it in the greased pan. Repeat until all the dough is used.

Now take frying pan with the left-over melted oleo; add other cube and Crisco & put on the stove; heat until quite hot. With a spoon sprinkle it on the paklava. Bake it in 350 oven for 10 to 11 minutes. (Leave it in longer, if necessary, one minute at a time.) Remove from oven. Remove excess oleo by tipping the pan and protecting paklava with potholder. Cut in small slices. Let cool.

By now, the syrup is hot. When it boils, add lemon juice. (It will fizz and foam.) When it is still boiling, skim foam with metal spoon. Remove from heat. Let cool by placing in sink in cold water. Then pour cold syrup over cold paklava, slowly. (This amount of syrup is enough for two trays.) Let stand overnight or 2 nights. To drain excess syrup, tip tray and spoon excess back on baked goods. Thus, syrup soaks through paklava and excess seeps out. Remove paklava from pan.