

Honey & Blood Orange Bakalava

Ingredients

6 ounces blanched almonds	1 tablespoon fresh grated blood orange zest	1/2 cup water	1 cup fresh squeezed blood orange juice
6 ounces roasted walnuts			1 cup sugar
6 ounces roasted pistachios	1 cup + 1 tablespoon Fresh Blood Orange Agrumato Olive Oil		1 cinnamon stick
2/3 cup sugar	1 cup honey		2" strip of blood orange zest
1 tablespoon fresh ground cinnamon			

Method

Preheat oven to 350 degrees F and grease the the bottoms and sides of a 9x13 inch pan with Blood Orange Agrumato.

Pulse the nuts with the sugar, orange zest and cinnamon in the bowl of a food processor until finely chopped. Unroll and cut the phyllo sheets in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, brush with blood orange olive oil thoroughly. Repeat the process until there are 8 sheets layered. Sprinkle 3 tablespoons of nut mixture on top. Top with two sheets of dough, blood orange olive oil, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.

Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into four long rows the make diagonal cuts. Bake in the center of the oven for approximately 50 minutes until baklava is golden and crisp.

Make the syrup while baklava is baking. In a heavy sauce pan, bring the water, sugar and blood orange juice to a boil. Add honey, cinnamon stick and orange peel and simmer for about 20 minutes longer.

Remove baklava from oven and immediately spoon sauce over it and allow to cool.

