

Pistachio Rolled Baklava

<http://userealbutter.com/2013/11/12/pistachio-rolled-baklava-recipe/>
based on [this technique](#)

2 cups raw (and unsalted) shelled pistachios
1/4 cup sugar
1/2 tsp ground cardamom
1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
2 tsps orange blossom water
1 lb. phyllo dough, thawed
8 oz. unsalted butter, melted
1/3 cup raw (and unsalted), skinless pistachios, crushed or food processed into a fine crumb

soaking syrup

1/2 cup sugar
1 cinnamon stick
2 2-inch slices of lemon peel
2 2-inch slices of orange peel
3/4 cup water
3/4 cup honey
1 tsp orange blossom water

Make the rolls: Place 2 cups of the raw and unsalted shelled pistachios in the bowl of a food processor with 1/4 cup of sugar, ground cinnamon, nutmeg, cardamom, and 2 teaspoons of orange blossom water. Pulse until the mixture looks like coarse sand. Unwrap the phyllo dough and unroll so the sheets lie flat. They should be 13×17 inches. Cover with a damp cloth. Butter a 9×13 baking dish. Preheat oven to 350°F.

Set one sheet of phyllo dough on a large clean work surface and brush half of the sheet (half by the short axis) with butter. Fold the unbuttered half over the buttered half, then brush butter over the top of the unbuttered half. Stack a second sheet of phyllo dough over the buttered folded sheet (line up the corners). Brush butter over the half of the sheet that rests on the stack of phyllo, fold the unbuttered half over the buttered half, then brush the top of the stack with more butter. You should have four layers of phyllo dough. Note: If you purchased half sheets, then just layer four half sheets with butter brushed between each sheet.

Sprinkle 1/3 cup of pistachio filling along the long edge of the dough stack leaving a little margin at the ends. From the pistachio end, tightly roll the dough up like a carpet so the pistachio filling is in the center of the roll. Using a sharp knife, cut the roll into equal-sized pieces (I cut 5 pieces per roll and they were just over 2.25 inches long). Arrange the pieces in the baking dish. Repeat until the baking dish is full. Brush butter over the baklava rolls and bake for 30-35 minutes until golden brown.

Make the syrup: While the baklava is baking, combine the sugar, cinnamon stick, lemon peel, orange peel, and water in a small saucepan over high heat. Stir to dissolve the sugar and bring to a boil. Let boil for about 15 minutes. Stir the honey into the sugar syrup and cook for another minute or two. Remove from heat. Let cool a few minutes before stirring in the orange blossom water. Remove the peels and cinnamon stick.

Finish the baklava: Have the syrup ready when the baklava comes out of the oven. While the baklava is still hot, pour the syrup over the pastries. Let the baklava cool completely (the syrup will pool at first, then the pastries will soak up the syrup). Sprinkle the crushed pistachio over the baklava. Makes approximately 35.