

BAKLAVA

(For all, below, an approximately 9X12 Pan is needed & a preferably Rubber Pastry Brush)

-1 Lb. Package Phyllo Dough

(The brand in the smaller box divides the dough for you, so you won't have to).

-3 Sticks of melted & clarified Butter, or use Ghee where fat-solids are already removed

Filling: (Mix)

-4 Cups coarsely-chopped Pistachios (or Nuts of your choice)

-1/2 Cup Granulated Sugar or Maple Sugar

-1/2 tsp. Essence (Rose Water, Kewda (Iris) Water, Orange Flower Water, or your choice).

Sugar Syrup: (Cook all until Sugar dissolves & mixture starts to thicken. Remove & get Cold in Fridge).

-1 1/2 Cups Granulated Sugar. (Once mixture is cool, add 1/4 tsp. of your choice of Essence).

*Follow Assemblage/Cutting Method, below, but for Dessert Phyllo Pies, pour Cold Sugar-Syrup evenly over hot pie after removing from the oven, then decorate the top by sprinkling on Crushed Pistachios.

SPINAKOPITA FILLING

-5 Packages Frozen Spinach, Cooked slightly & wilted, all moisture squeezed out (or volume equivalent

of Fresh Chard or Fresh Spinach

-4 Well-Beaten Eggs

-2 Leek-Stalks (White Part), & 2 Shallots (Boil in water for about 1/2 hour, blanch in cold water, squeeze out extra moisture, dice cut, & saute' in Clarified Butter or Ghee til Golden).

-2 packed Cup of Herbs: 1 Cup Fresh, Shredded Mint, & 1 Cup of Fresh Chives

-1 Large Brick of crumbled Fresh Bulgarian Feta, not pre-crumbled type!

- 1 1/2 Cups of Grated Parmesan, *not* the type in a box which is rancid.

Mix all together with several grinds of Fresh Black Pepper

TYROPITA FILLING

(Can alternately be made as a Sweet if one follows filling for Kenafa

-4 packages/bricks of Cream Cheese

-6 Jumbo Egg-Yolks, (Beaten well into the Cream Cheese)

-3 Cups of Grated Parmesan or Kasserri, or Kefalotiri Cheese (I do not recommend Romano or Gruyere)

-1 Cup of Leeks & Shallots, prepared as detailed, above)

-1 Crumbled Brick of Bulgarian Feta (Mix all above with a few grinds of Pepper)

Additional Option is to reconstitute a Package of Chantrelle Mushrooms in boiling water, mince well, and add 1 tsp. White Truffle Oil. Also, one may add Fresh Chives which have been cut & dried in a slow oven until dry (just a few minutes).

****JEANNETTE'S OTTOMAN ANCESTRAL DELICACIES****

Do not use herbs that have not been dried, & I do not recommend already-dried from the market. Alternately, one can add coarsely-diced Preserved Lemon.

KENAFI / KADAIF

-1 Package Kadaif (Grated Phyllo Dough)

-3 Sticks Melted & Clarified Butter or Ghee Equivalent (Massage evenly the strands with the Butter)

(Press 1/2 the mixture in an approximately 9X12 Deep Pan that's been lightly greased with Ghee).

-(Make the Sugar Syrup, as directed above for Baklava, & put it in the fridge to chill)

- 4 Well-Beaten Large Egg Yolks

-1 1/2 - 2 Tall Containers of Ricotta Cheese

-1 Teaspoon of Essence of your choice, see above.

-1 Cup of Granulated Sugar (Mix the Ricotta, Eggs, Sugar, & Essence together).

BAKE: -the first 1/2 of the Kenafa that was pressed into the pan in a preheated 350-Degree Oven until Golden

(about 10 minutes). Remove from oven, & evenly lay on the filling. Next, place the remaining 1/2 of Kenafa over the top, & return to the oven to bake until Golden-Brown (about 40 minutes). Remove from oven, & immediately pour over the Cold Syrup evenly. Garnish with Pistachios. Most delicious served warm!

ASSEMBLING & CUTTING A PIE:

When building a Phyllo Pie, one needs to divide their Phyllo in half, and Phyllo Sheets are laid in the pre-greased pan, one-by-one followed by a pastry-brush of Butter between each Leaf or Sheet. Continue this method until 1/2 the dough is in the pan. Then evenly add on your filling, & proceed as before with the layering of Phyllo Leaves & Ghee until the remaining 1/2 is used up. Do not brush Butter or Ghee on the top layer! Using a very sharp knife, carefully cut your pie into square or diagonal sections. This must be done slowly so as not to snag up the tender dough! Create an Egg Wash of 2 beaten Egg-Yolks & a Tablespoon of Water. Very carefully, brush this over the already-cut pie, and sprinkle on your choice of Seeds if Savory, such as White or Black Raw Sesame Seeds, Poppy or Caraway Seeds. Bake in a preheated 350-Degree Oven for about 45 Minutes until Golden Brown.

BOREKITAS (LITTLE BOREKAS) or TRIGONAS:

Cut Phyllo-Dough into long rectangular approximately 3X7 inch strip sections. One at a time, brush on some Ghee. Place a heaping teaspoon of your chosen filling in a top-corner, & proceed to fold down the dough on a diagonal until you have a completed triangle. lightly grease a Parchment sheet, and bake Borekitas in a preheated 350 to 375-Degree Oven until Golden, about 35 minutes.