



Let's taste.



Classic Pistachio Baklava
ART0002



Classic Walnut Baklava
ART0003



Pistachio Roll – Saray Sarma
ART0004



Walnut Roll – Saray Sarma
ART0005



Double Pistachio Roll
ART0006



Double Walnuts Roll
ART0007



Pistachio Fillo Kadayif
ART0010



Walnut Fillo Kadayif
ART0011



Burma Kadayif Pistachio / Walnuts
ART0008 / ART0009



Pistachio / Walnuts Baklava Carrot Slice
ART0012 / ART0013

Let's taste.



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Frozen Baklava Manual





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Frozen Baklava Manual

What not to do

Do not put the baklava with meat products, milk products, onion, garlic and other products that may affect the smell or the taste of the baklava.



Do not put plastic on the plate of baklava once it is taken out of the fridge.



Let's taste.

How it works?



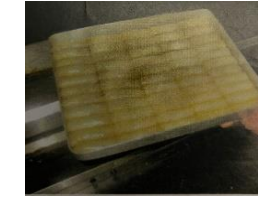
Take the tray out from the freezer.



Put the tray in the fridge for approximately 4 hours so that it defrosts slowly.



Add warm butter.



Insert the tray into a heated oven at 220 degrees C for 18 min.



Remove the tray from the oven and get rid of the excess butter.



Check the bottom of the baklava to see if it reached the desired color.



Add hot syrup (100 degrees C)

Thank You

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