



SARI BURMA DESSERT

If you are talented you roll very thin sheets from the pieces of your prepared dough. In Turkey they say, for baklava the sheets should so thin that you could read an newspaper below it and a baklava should have 40 layers. For sari burma the sheets can be thicker;) n the side to near you(long side) strew from the chopped walnut sugar mixture in a line. With the very thin (special) rolling pin roll the sheet in a very tight roll. The end of your sheet should be straight. Pinch the roll from both edges. Pull the sheet carefully from the rolling pin. Set it on the baking tray. When your tray is filled you cut your rolls into smaller pieces with a sharp knife. Heat up the butter and the oil together. Sprinkle the rolls with the warm oil. Bake it till it is golden brown at 180-200 °C.

Meanwhile boil sugar, water, and lemon juice. This boils for about 20 minutes till gets syrupy. Cool it and pour it on the sari burmas after baking.

Either your syrup or your baklava must be cool!

The measures for the ingredients will be written soon. My mother unfortunately has no exact measures. She has a feeling for it.