

Savory Rosemary Baklava with Brie

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 1 1/2 cups red wine
- 1 cup sugar
- 1/2 teaspoon ground rosemary
- 1 cup pistachios
- 6 ounces brie, frozen and grated
- 1 cup butter, melted
- 21 sheets phyllo dough, thawed

Cooking Directions

1. Place brie in freezer until firm, about 40 minutes. Grate and add to bowl of a food processor. Add the pistachios and pulse until chopped.
2. Combine the wine, sugar and ground rosemary in a small sauce pan over medium high heat. Bring to a boil and simmer until thickened; about 20 minutes.
3. Preheat oven to 350.
4. Working with one sheet at a time and keeping the rest covered with a damp paper towel, place one sheet of dough in the bottom of a 9 x 12 baking pan. Lightly coat with butter, and place another sheet on top. Continue layer a total of 7 sheets.
5. Top with half of the nut mixture. Repeat layers until all the phyllo dough and nut mixture have been used.
6. Bake at 350 for 20 minutes or until golden brown.
7. Remove from oven and cut into diamond shaped pieces.
8. Pour the syrup over the baklava and allow to rest about 10 minutes before serving to allow the syrup to be absorbed by the dough.