



Let's taste.

Baklava Manual



Let's taste.

Product Group



Classic Pistachio Baklava
ART0002



Pistachio Roll – Saray Sarma
ART0004



Double Pistachio Roll
ART0006



Pistachio Fillo Kadayif
ART0010



Burma Kadayif Pistachio / Walnuts
ART0008 / ART0009



Classic Walnut Baklava
ART0003



Walnut Roll – Saray Sarma
ART0005



Double Walnuts Roll
ART0007



Walnut Fillo Kadayif
ART0011



Pistachio / Walnuts Baklava Carrot Slice
ART0012 / ART0013

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Special



Special Marash Baklava

Characteristics

- no dextrose
- no palm oil
- no artificial flavours
- no preservatives
- no food colorant

Why Marash baklava?

- 100% natural ingredients
- rich and juicy taste
- prepared following the traditional method
- crispy texture
- 100% handmade
- Halal

Turkish pistachios used for Marash Baklava

- Richer taste
- Superior quality
- Sweeter than other varieties
- Most robustly flavored of all pistachio varieties
- no cholesterol
- high protein content
- no saturated fats



Turkish pistachios

Californian pistachios

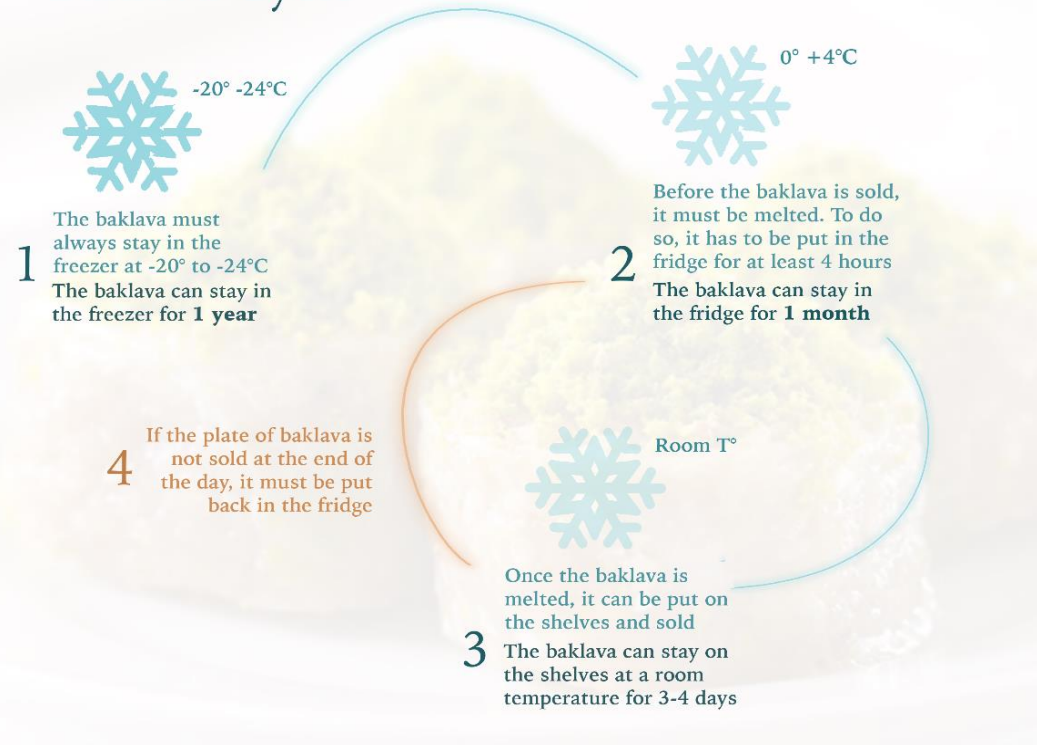


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Baklava Manual

Baklava Cycle



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.



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How it works?



The frozen baklava shippedis on a plate like this one covered with a plastic wrap.



It is important to stack the plates of baklava exactly this way so that the plastic does not stick to the baklava.



Before the baklava is sold, it has to be melted in a fridge of 0°C to 4°C for approximatively 4 hours.



Once the baklava is melted, it is ready to be put on the shelves. The plate has to stay perpendicular as if it is on an angle, one part on the baklava will get too juicy.



This is the position that the plates of baklava must have. They should not be at an angle on one or the other side.

How to clean?



When the plate of baklava contains an excess of syrup or has little pieces of baklava left, it must be cleaned.



This is something to avoid. The spatula used to clean the plates of baklava should not be wet.



If the spatula is wet, it has to be dried off with a paper or towel. If the spatula is left wet, it will cause the syrup to crystallize.



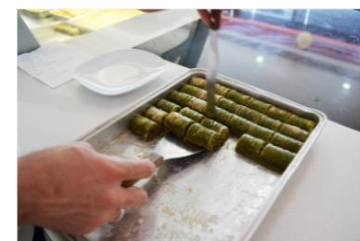
To clean the plate, the syrup should be scrubbed with the spatula carefull but strongly.

Let's taste.

How to serve?



The baklava is very soft and gentle. Before serving the baklava, it has to be separated with a spatula on each side.



Gently put the baklava on the big spatula with the help of the small spatula.



Carefully slide the baklava from the big spatula to the plate with the help of the small spatula.



If a customer wants to try a baklava, cut the piece into other smaller pieces with the spatula.

This step should be done very carefully in order to keep the shape of the baklava



The pieces of baklava given as samples should look like this.

Thank You



Let's taste.