Rasheeda Carter

Harrisburg Area Community College

**Dessert: *Baklava Napoleon***(Makes 8 servings)

            Pistachio cardamom paste, orange mascarpone, honey lemon syrup

**For the Puff Pastry**

1 package of puff pastry, thawed

Sugar, for dusting

Preheat oven to 400 degrees. Using thawed puff pastry. Cut pastry along the 2 folded seams. Now you have 3 pieces of dough. Cut each piece into 4 pieces. For a total of 12 pieces. Repeat with remaining dough. This will give you 24 pieces Place on slip mat or parchment lined baking tray. Sprinkle a little sugar on top of each piece of dough. Cover with a piece of parchment paper and place another baking tray on top. Bake for 10 mins. Then flip pastry and cook for another 5 minutes uncovered.

Allow to cool for about 10 minutes before moving to a cooling rack.

**For the Pistachio paste**

300g Pistachios, shelled and skins removed

            100g white sugar

            45g water

            Pinch Salt

            ¼ tsp ground cardamom

            ½ tsp ground cinnamon

            ¼ cup canola oil or any unflavored oil

Place pistachios and sugar in food processor. Process until pistachios are almost a paste. Add water, salt, cardamom, and cinnamon. Process until everything comes together. Slowly add oil while running process. Keep running until you have a smooth product like a nut butter.

**For the Orange Mascarpone**

            Zest from 1 Orange

            Juice from 1 Orange

            3 tsp sugar, granulated

            8 oz Mascarpone

            Mix all ingredients together.

**For the Honey lemon syrup**

            ½ cup Honey

            ¼ cup water

            Zest of 1lemons

            Juice from 1 lemon

Heat honey and water in a saucepan over medium heat once honey has dissolved bring to a boil for about 1 minute. Add lemon zest. Allow to cool and place in an airtight container.

To assemble place on puff pastry sheet on a serving plate. Top with thin layer pistachio paste, top with another puff pastry sheet, pipe the orange mascarpone cheese on top, then top with another puff pastry sheet. Drizzle the honey lemon syrup on top. Garnish with a few orange segments and crushed pistachios.