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Baklava Croissants

Reprinted with permission from Jennifer Smurr, Owner of Born and Bread Bakehouse in Lakeland, Florida

"For this recipe, use a croissant from your local bakery, and then follow the instructions below to transform a traditional croissant into an exceptional pastry for breakfast or dessert!"

INGREDIENTS FOR HONEY SYRUP

- 1.5 cups local honey
- 1/2 cup H₂O
- 1/4 cup fresh lemon juice
- 2 lemon peels
- 4 cardamom pods
- 1 cinnamon stick

PREPARATION FOR HONEY SYRUP

Place all ingredients in a pot on medium heat until it just begins to simmer. Turn down to low and cook for 20 minutes.

Allow to cool and store at room temperature in a sealed container.

INGREDIENTS TO BUILD YOUR CROISSANTS

- Croissants
- Honey Syrup
- Pistachio cream (find your favorite frangipane recipe and sub pistachios for almonds)

PREPARATION FOR CROISSANTS

Preheat to 325°F.

Slice your croissants down middle, making a top and bottom.

Brush the inside of the top and bottom sliced croissants with honey syrup.

Spread or pipe pistachio cream over bottom of croissant and place other half of croissant on top.

Bake for 10 minutes. When croissants come out of the oven, very lightly brush syrup on the top of the croissant and garnish with a sprinkle of ground pistachios for a pop of color.