

Chocolate Baklava Redux

For Valentine's day I decided to revisit chocolate baklava and create a how-to-assemble slideshow. It is my husband's all-time favorite dessert and he's been begging me to make it for a long time so this is part of his Valentine's day present. Refer to my [original post](#) for the recipe.

Tips:

- Keep the unused filo sheets covered with a dish towel to prevent drying while you work.
- If your filo is frozen, thaw in the fridge overnight before using it. Take it out of the fridge right before you start. As you can see, some of my filo sheets are torn. Sometimes, they are not handled properly by the carrier and, thus, the quality of the filo sheets are beyond your control. However, torn sheets are not a big deal and the final product will be the same.
- If you are using clarified butter you will not get the same browning on top that you will with a mixture of butter/oil and thus might leave it in too long. Beware of this as you might burn the nut mixture inside before it turns golden on top.
- I use a cheater method of tempering my chocolate with shortening but you can choose to temper it properly or not temper at all and just use melted chocolate but it won't set as firm on top.
- You can make the pieces any size or shape you want.
- I got this awesome [rocking pizza blade](#) from my husband for Valentine's day that really cut down on the work of cutting each baklava piece. You should consider investing in one if you make baklava often.

This slideshow requires JavaScript.

