

Baklava with Yoghurt Drizzle

(Hayatna Greek Yoghurt)

Ingredients:

- 1 pack filo pastry
- 1 cup mixed nuts (walnuts, pistachios, almonds)
- ½ cup melted butter
- 1 cup honey
- 1 cup **Hayatna Greek Yoghurt**



Steps:



1. Preheat oven to 180°C.



4. Bake for 35 minutes until golden brown.



2. Grease a baking dish and layer 5 filo sheets, brushing each with melted butter.



5. Drizzle with honey and serve with a side of Hayatna Greek Yoghurt.



3. Spread a layer of mixed nuts, then repeat with more filo layers and nuts.

