

# TURKISH BAKLAVA

serhat/ nahit mentese  
m.t.a.l/istanbul/Turkey



Baklava is an important pastry dessert that has a place in Turkish, Middle Eastern, Balkan and South Asian cuisines. It is made by placing walnuts, pistachios, almonds or hazelnuts between thin doughs, depending on the region. It is generally flavored with sugar syrup. You can also use honey syrup.



HYGIENE RULES ARE APPLIED IN EVERY UNIT OF THE ENTERPRISE BY COMBINING TRADITIONAL PRODUCTION METHODS WITH EUROPEAN STANDARDS IN ORDER TO ENSURE THAT ALL THE PRODUCTS IT MANUFACTURES REACH YOU, THE CONSUMERS, AT THE SAME QUALITY. IT TAKES CARE THAT THE RAW MATERIALS ARE COLLECTED IN THEIR OWN SEASON, SELECTED CAREFULLY AND KEPT FRESH. THE PRODUCTS PRODUCED BY THEIR SKILLED CRAFTSMEN ARE COOKED IN STONE OVENS AND FLAVORED WITH NATURAL SUGAR SYRUP.



**PRICE:**  
**1KG = 20 €**  
**1 TRAY OF BAKLAVA 5KG = 90 €**

**YOU CAN SEND YOUR ORDER REQUEST**  
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