

Egyptian Arabic transcript:

حنجهز دلوقتي الحشوة بتاع البقلاوة أو الجلاج، وهو عبارة عن بندق متحمص ومتقشر ومطحون، وبعد كده حنط عليه نص كباية جوز هند مبشور، وكمان ثلاث معالق زبده، ونخلطهم كلهم مع بعض، ممكن لو عازيين نضيف كمان سكر نضيف، ودي الحشوة جاهزة.

حنبدأ، أول حاجة حنط زبده، (...) الصنيه كويس، ومن الأطراف كمان، وبعد كده حنكون طلعا أوراق الجلاج من الكيس بتاعتها، ولازم نغطيها بالفوطه لأنها بتتنشف بسرعة، وحنأخذ أول ورقه فيهم، نحطها بالصينيه، بعدين ندهنها كويس، مش حندهنها كتير أوي، حاجه بسيطه يعني، بس نهتم بالأطراف أكثر لأنها حتنشف، بعد كده حنجيب ثاني ورقه، حنحطها بنفس الطريقه، والأصل إننا نغطي بقية الجلاج لأنو بيتنشف، حنط برضوا عليه زبده، وحنعمل كده حوالي عشر او طناشر مره. إحنا كده خلصنا بنفس الطريقه حوالي عشر طبقات، ودهناهم كويس بالزبده أو السمنه وخصوصا الأطراف عشان متتنشفش.

دلوقتي بقى حنبدأ نحط الحشوة. حنوزعها بالتساوي، حنتأكد إنها متوزعه بالتساوي في كل الصينيه، وبعد كده حنبدأ نعمل الطبقة الثانيه إلي فوق، بنفس الطريقه إلي عملنا بيها الطبقة إلي قبل كده. بنحط أول ورقه، بندهنها كويس بالزبده، الورقه الثانيه، وبنبدأ ندهنها برضوا كويس، ونعمل كده بقية الطبقات حوالي عشره او طناشر مره كمان، أو لحد الكميه إلي عندنا تخلص.

English translation:

We prepare now the stuffing for the baklava, or *gullash* [the other name for baklava]. It's a mixture of hazelnut, toasted, peeled, and grinded. Then, we add half a cup of shredded coconut. –Also three spoons of butter. We mix all of them together. It's fine to add sugar, if we want to add [it]. The stuffing is ready.

We start, first of all, to put in the butter, and oil the casserole very well -- on the edges, also. After that, we take the *gullash* layers from the bag, and we must cover them with a piece of cloth as they dry fast. We take the first layer and put it in the casserole; then we oil it very well. We shouldn't oil it too much -- a simple brush is fine -- but we pay more attention to the edges, because they will dry out.

After that, we put in the second layer, and put it in the same way, still covering the rest of the *gullash* layers because they dry out. We also add butter. We keep doing this about 10 or 12 times.

We have finished, by using the same method, about 10 layers. We have oiled them with butter or oil, especially the edges so that they don't dry out. Now, we start adding the stuffing. We place it evenly. We must make sure it's evenly placed over the entire casserole.

Next, we start making the top layers the same way we made the bottom ones. We put in the first layer, and we oil it very well with butter. We place the second layer, and we oil it well. We continue doing this for about 10 or 12 layers, or until the stuffing we have runs out.

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