

CultureTalk Egypt Video Transcripts: <http://langmedia.fivecolleges.edu>  
**Making Baklava Part 2**

**Egyptian Arabic transcript:**

إحنا كده خلصنا كمان حوالي عشره أو طناشر طبقه فوق الحشو، بعد كده حنبدأ نقطعها بأي طريقه نحبها يعني، فالأ...  
ممكن نقطعها على شكل مثلثات كمان. داه الشكل النهائي بعد التقطيع.

حنفتح الفرن قبل ما نحطها فيه بحوالي عشر دقائق على درجة حرارة 300، وبعدين نحطها بالرف الأول من فوق.  
داه الشكل النهائي للبقلاوة بعد ما خرجت من الفرن، وهي قعدت حوالي خمس وعشرين دقيقة. بعد كده حنحط عليها  
الشربات إلي المفروض نكون عملناه قبل ما نجهز البقلاوة، وهو عباره عن كوبيتين ميه وكوبيتين سكر وحاجة  
بسيطة جدا من الفانيلا، وعصير نص ليمونه، وبنسيبوه عشر دقائق على النار لحد ما يبقى خليط كثيف زي كده، وبعد  
كده حنبدأ نحطه على البقلاوة أو الجلاج. أو ما الصينيه تخرج من الفرن على طول حنبدأ نحط عليها. وهكذا لحد ما  
نخلص بقية الصينيه.  
وداه الشكل النهائي لقطع البقلاوة أو الكلاج بعد ما نحط عليها لعسل وتبرد شويه.

**English translation:**

We have completed about 10 or 12 layers over the stuffing. Then we start cutting it any way we like. We can also cut it in the shape of triangles. This is its final form after cutting.

We turn the oven on before we put in the baklava -- around 10 minutes earlier, at a temperature of 300°. Then, we put it on the first shelf of the oven. This is the final shape of the baklava after it leaves the oven. It was cooked for about 25 minutes.

Next, we add the syrup that we are supposed to prepare before we make the baklava. It's made of two cups of water, two cups of sugar, and a very small amount of vanilla, and the juice of half a lemon. We leave it on the fire for about 10 minutes, until it becomes a thick mixture like this. After that, we start putting it on the baklava, or *gullash*. Once we take the casserole out of the oven, we add the syrup. We keep adding the syrup until the entire casserole is done.

This is the final shape of pieces of baklava, or *gullash*, after adding the syrup and leaving it to cool down a little bit.

**About CultureTalk:** CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use every day. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

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