Question for written answer E-000219/2025
to the Commission
Rule 144
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Subject: Asserting the Greek origins of baklava

Greek cuisine ranks among the best in the world and helps to draw millions of tourists every year. In Greek hotels, in catering establishments and patisseries, we see a demand for baklava among foreign visitors. Baklava is made from sweet dough in the form of layers of fine filo pastry containing finely chopped nuts (such as walnuts, pistachios or almonds) together with syrup or honey. It is a traditional sweet which is claimed by many cuisines of the Middle East, the Mediterranean and the Balkans. The technique of rolling dough into fine layers, a key stage in the preparation of baklava, can be traced back to ancient Greece. The Greek dessert known as ‘gastrin’ was made with layers of dough and nuts, which makes it a forerunner of today’s baklava. Türkiye systematically claims this sweet as its own, supporting the confectioners who produce it and promote it on social media. Azerbaijan, too, has an annual baklava festival. It is of the utmost importance that Europe should prepare to respond vigorously in support of the Greek and European sweet.

In view of this:

1. Has there been a Greek request for the protection of baklava in any form or definition (e.g. ‘Greek baklava’)?

2. If a Greek municipality starts to organise a baklava-making festival, what kind of European support can it count on?

3. Are there any unexploited support programmes available for the training of Greek confectioners, to enable them to enhance the production and promotion of their unique products?

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