



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Istanbul Pilaf

Istanbul Pilavi



2 cups rice
1/3 cup almond
1/6 cup pistachios
7 ounces liver of chicken or turkey
1 pinch saffron
2 tbsp butter
2 tbsp sunflower oil
3 cups water or broth
1 cup canned green peas
2 tsp salt

- # Clean the rice, and place it into the hot salty water and rest in it until the water cools down. Put the saffron into 2 tbsp water and rest in it for half an hour at least.
- # Put the butter and the sunflower oil into the pot, when it turns to hot, add the decorticated almonds and the pistachios in it, and roast until they turn to pink.
- # When the pistachios and the almonds get roasted, remove them from the pot by straining and place them into a separate pot.
- # Add the chicken liver which is finely diced into the same oil and roast them.
- # Add the wetted, washed and strained rice in it, and roast over medium heat for about 5 – 6 minutes.
- # Then add the roasted almonds and the pistachios in it, and sauté it for a while. Add the mixture of saffron into the meal also.
- # Add the canned green peas and salt in it finally, stir, then add 3 cups of broth in it. Firstly, cook it over medium heat, then cook it over low heat. (20 minutes total.)
- # When it gets cooked place a paper towel between the pot and its lid, and rest the pilaf for 30 minutes.
- # At the end of the resting time, remove the paper towel from there, and stir the pilaf gently. Rest it for 10 more minutes and place into the wet bowl, reverse the bowl onto the service plate to shape the pilaf.

Note: You can add some picked chicken into the pilaf also.