



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

Perde Pilaf

Perde Pilavı



2 cups rice
2 + 1/2 tbsp butter
1 tbsp pine kernel
1 tbsp currant
2 tbsp almonds
1/2 chicken, boiled
3 + 1/2 cups chicken broth
1 tsp salt
1/2 tsp black pepper
1/2 tsp allspice

For Dough:
1 egg
2 tbsp soft butter
1/2 tsp salt
Enough Flour
7 tbsp warm water

- # Let the washed rice stand in warm water with salt for half an hour.
- # Sauté the pine kernels and currants with butter until they turn pink.
- # Drain the rice, wash well and drain again. Add the rice to the kernels and currants and roast for a few minutes.
- # Add hot chicken broth.
- # Cook over medium heat at first, then over low heat for 20 minutes.
- # Add the chicken which is picked to shreds, salt, black pepper and allspice after removing from the stove and stir gently.
- # Place a paper towel between the pot and its lid and rest.
- # In the meantime prepare the dough; mix the egg, soft butter, salt, water, and enough flour, knead them until get dough which is a little bit thick.
- # Roll the dough into 1/5 inch thickness.
- # Grease a deep oven tray with too much butter. Place the boiled and peeled almonds to the floor and the edges.
- # Place the dough on it, the edges of the dough should be out of the tray.
- # Pour the cooked and cooled pilaf on the dough.
- # Cover the edges of the dough which stay out of the tray over the pilaf.
- # Bake in 338 F oven until the dough turns red.

Note: Perde Pilaf is the traditional recipe of Siirt.