



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

Pilaf With Phyllo Pasteries

Yufkalı Çam Pilavı



1 + 1/2 cup rice
1/3 cup vegetable oil
7 tbsp pine kernel
1 sheet phyllo pastry
1 tsp salt
2 + 1/2 cup water or gravy

- # Let the rice stand in warm water, and wash and drain for about 3-4 times to get its starch away.
- # Put 1/3 cup oil in a small pot get it red-hot and then add pine kernels.
- # When the kernels turn to yellow add rice in it, roast for about a few minutes.
- # Add hot gravy and salt, at first cook over high heat then over low heat for about 15-17 minutes.
- # Grease a tin and place the phyllo pastry on it, its edges must be out of the tin.
- # Put the pilaf on the phyllo pastry, cover the edges of phyllo pastry on the pilaf.
- # Spread a few oil on the phyllo pastry, cook in the preheated to 200 C (F 392) oven.
- # When it turns red take it out of the oven. Put on the plate upside down.

Note: If you have enough time you can prepare your phyllo pastry. Make dough with 1 egg, 7 tbsp water, some salt and flour and roll it out.