



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

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## Pilaf with Chestnut

Kestaneli Pilav



1 + 1/2 rice  
1 cup boiled chestnut  
1 tbsp currant  
2 cube sugars  
1/4 tsp allspice  
1/4 tsp black pepper  
1 + 1/2 tsp salt  
1/3 cup vegetable oil  
1 tsp butter  
2 + 1/2 cups water or gravy

- # Clean the rice, and rest it in warm salt water for half an hour.
- # Boil the chestnuts, peel and cut each chestnut into a few pieces.
- # Put the oil into the pot, when it gets hot a little, add the chestnuts, stir the mixture over medium heat a few times, and then add washed and drained currants.
- # Roast the mixture for 5 more minutes, and add the rested, washed and drained rice.
- # Roast the mixture a few minutes, and then add salt, allspice, black pepper and sugar.
- # Add 2 + 1/2 cup water, add the butter finally.
- # At first cook over medium heat, and then cook over low heat for 20 minutes.
- # When the cooking time ends turn off the heat, place a paper towel between the pot and its lid, and rest it for half an hour.

Note: You can serve in a different way; drain the extra oil after roasting chestnuts and currants, and lay the chestnuts and currants on a deep tray, place the normal style cooked pilaf on it, and reverse the tray while serving.