



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

Plain Pilaf

Sade Pilav



2 cups rice
1 tbsp butter
4 tbsp vegetable oil
4 cups water or gravy
1 tsp salt

- # Put the butter, vegetable oil, gravy and salt into the pot, and wait until it starts to boil.
- # Meanwhile clean out the rice, wash with too much water without waiting it in the water until removing its starch, and then place the rice onto a strainer.
- # Put the strained rice into the boiling water, stir it, cover the lid on.
- # At first cook the pilaf over medium heat for 5 minutes, then cook it over very low heat for 15 minutes. Total 20 minutes.
- # Place a paper between the pot and its lid, and rest the pilaf for half an hour.
- # At the end of the resting time, stir the pilaf for once without mashing the rice. Fill it into the wet bowls by forcing a little on them, then reverse the bowls onto the service plates.

Note: This method for cooking plain pilaf is called as "salma plain pilaf". If you roast the rice at first and then add the water in it, it is called as "roasted plain pilaf".