



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

Pilaf with Saffron

Safranlı Pilav



2 cups rice
1 tsp saffron
1 tbsp butter
4 tbsp sunflower oil
3 + 1/2 cups broth
2 tbsp water
2 tsp salt

Put the saffron into a small bowl, and add 2 tbsp water in it. Rest it for half an hour to make the saffron give its colour to the water.

At the end of the resting time wash the rice with too much water place it over a strainer without resting in water.

Put the butter and the sunflower oil into the pot, melt the butter over medium heat and mix them, then add the strained rice in it.

Roast the rice over medium heat until it turns to hard and transparent. Add the mixture of saffron and water in it and sauté for a while.

Add the salt, and add the broth finally, cover the lid of the pot, and at first cook over medium heat for 10 minutes, and then cook over very low heat for about 10 - 15 minutes.

After turning off the heat place a paper towel between the pot and its lid, and rest it for half an hour at least, then stir the pilaf gently without breaking the rice. Wet a small bowl a little, and place the pilaf with saffron in it and reverse the bowl over a service plate to shape the pilaf, and you can sprinkle some dry saffron all over also.

Note: Saffron is used in textile industry as paint. 0.035 ounces saffron colours 2.204 pounds water.