



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

Mussel Filling Pilaf

Midye Pilavı



2 cups rice
1 onion
2 tbsp currant
1 tbsp pine nut
1/3 cup vegetable oil
1 tsp black pepper
1/2 tsp allspice
1/2 tsp black pepper
1/2 tsp cinnamon
1 + 1/2 tsp salt
3 cups hot water

- # Clean the rice, add too much hot water, 1/2 tsp salt and a few drops of lemon juice in it. Rest it for half an hour at least.
- # Put the vegetable oil into the pot, when it turns to hot add the currant and pine nut in it.
- # Roast it until the pine nut turns to yellow-brown, and the currents get bigger.
- # Add the finely sliced onion and salt in it. Roast it until the onion turns to dry, but please be careful for not burning them.
- # Then add the rice which is rested in the water and washed with cold water a few times. Then roast it for about 4-5 minutes.
- # Finally add the cinnamon, allspice, black pepper, salt and 3 cups of hot water in it, stir it for once, and then cover the lid of the pot.
- # Cook the pilaf over medium heat for 5 minutes at first, then cook it over low heat for 15 minutes. (20 minutes total.)
- # Cover the pot with paper towel and rest it for half an hour.
- # Serve it warm.

Note: Islam forbids eating the beetles like mussel. So this pilaf is served without filling it into the mussels.