



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

Court Pilaf

Saray Pilav



2 cups rice
1 onion
15 - 20 chestnuts
6 dried apricots
1/3 cup almond
1/2 cup sunflower oil
1/2 tbsp butter
1/4 tsp cinnamon
1/4 tsp allspice
1/2 tsp granulated sugar
1/2 tsp black pepper
1 tsp salt
3 cups broth

- # Make some cuts on the edges of the chestnuts, boil them with some water in a pot or a pressure cooker. Rest the dry apricots in hot water to make them grow. Rest the almonds in hot water for a short time, then decorticate them.
- # Rest the rice in salty warm water for half an hour. Then wash it to remove the covering starch, and strain it.
- # Put the sunflower oil into the pot. When the oil turns to hot over medium heat, add the almonds. Roast until the almonds turn to yellow.
- # Add the finely chopped onion in it. Roast until the onion pieces dry totally.
- # Add the diced apricots, boiled, decorticated and cut into 2 – 3 pieces chestnuts in it.
- # After roasting the mixture for a while, take the ingredients from the pot by straining them to leave the oil in the pot.
- # Add butter into the remaining oil in the pot and mix them, add rice in it, roast it for about 5 minutes.
- # Add the cinnamon, granulated sugar, allspice, salt and the roasted mixture with almond into the rice and mix it. Add 3 cups of broth in it and cover the lid of the pot.
- # Cook the pilaf over medium heat for 10 minutes, then turn the heat to low and cook for 10 more minutes. (20 minutes total.) Place a paper towel between the pot and its layer. Rest it for half an hour.
- # Stir the pilaf gently, and then serve it hot.

Note: Court Pilaf was one of the favourite pilaffs of the Ottoman Court Cuisine since the end of the 17th century.