



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

Pilaf with Plum

Erikli Pilav



2 cups rice
1/3 cup almond
1/6 cup pine kernels
1/6 cup pistachios
2 tbsp butter
2 tbsp olive oil
1/4 tsp cinnamon
1/4 tsp allspice
1/2 tsp black pepper
1 tsp salt
3 cups water
For the plum mixture;
2 cups dried black plums
2 cups water
2 tbsp olive oil
2 tbsp granulated sugar
For the dough;
1 egg
2 tbsp olive oil
1/6 cup water
1/4 tsp salt
Enough flour

- # Wash the plums, add 2 cups of water on them, cook over medium heat until the plums grow.
- # Then strain the remaining extra water, add granulated sugar and olive oil, saute over low heat for a few minutes. When they cool down remove the seeds.
- # Rest the rice in warm salty water for half an hour. Meanwhile rest the almonds and the pistachios in hot water for a while. Then decorticate them.
- # Put the butter and the olive oil into the pot. When the butter melts over medium heat and mix with the olive oil, add the pistachios, pine kernels, and almonds in it, and roast until the almonds turn to yellow.
- # Add the rice which is rested in water and washed a several times with cold water into the mixture, roast the mixture for 10 minutes.
- # Add salt, black pepper, cinnamon, allspice and 3 cups of water in it, and cover the lid of the pot. Cook it over medium heat for 10 minutes, then turn the heat to low, and cook it for 10 more minutes.
- # Place a paper towel between the pot and its lid, and rest the pilaf for half an hour. Meanwhile prepare the dough; Put the egg, olive oil, water and salt into the mixture bowl and mix them. Add flour into the mixture little by little while kneading the dough, until make the dough reach medium consistency.
- # Roll out the dough over a floured bench with 14 -16 inches diameter. By starting from the middle of the circle, make some small holes in the circle by some shaping tools as ring, cookie mould etc.
- # Grease a medium sized aluminium pot with too much butter. Place the prepared dough into the pot, let the outer sides of the dough stand out of the pot as hanging.
- # Place half of the plum mixture onto the dough, and then place the half of the pilaf on it, then add the remaining half of the plum mixture, and the remaining half of the pilaf on it by forcing a little to shape it firmly. Cover the mixture with the hanging dough.
- # Bake the pilaf in the oven which is preheated to 356 F, until the dough turns to red.
- # Reverse it onto the service plate.

Note: Pilaf with Plum is one of the meals from Ottoman Cuisine, and it is almost forgotten.