



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

Pilaf Covered by Yufka

Yufkalı Kapama



3 yufkas
2 cups rice
7 tbsp sunflower oil
1/2 tbsp butter
1.10 pounds chicken cubes
2 onions, medium size
1/3 cup almonds
2/3 cup chickpeas
2 tsp salt
1 tsp black pepper
3 cups water
To Grease;
1/3 cup vegetable oil

- # Firstly rest the cleaned rice in the warm salty water for half an hour.
- # Put 3 tbsp sunflower oil into a small pot, add chicken cubes in it. When the chicken cubes get cooked, add the half circle shaped sliced onions in it, add salt and black pepper.
- # Put 4 tbsp vegetable oil and 1/2 tbsp butter into the pot, when the oil turns to hot add the decorticated almonds in it, and roast it until the almonds turn to pink.
- # Add the rested, washed and strained rice in it, and roast it. Put the cooked chicken cubes in it and add the boiled chickpeas also. Add 3 cups of water. Cook over high heat at first, then cook over low heat for about 20 - 22 minutes, and rest it.
- # Then, each of the yufkas into 4 pieces, place one of the yufka triangles onto the bench, grease it by a brush, place 2 more yufka triangles on it.
- # Place the yufkas into a pot by this form, put enough pilaf in it, cut the yufka edges which are hanging from the bowl and place them onto the greased baking tray.
- # After preparing all of the yufkas by this way, grease them and place into the oven which is preheated to 365 F, and bake until they turn to red.

Note: People in Central Anatolia rolls out the yufka by themselves instead of buying it to cook this meal.