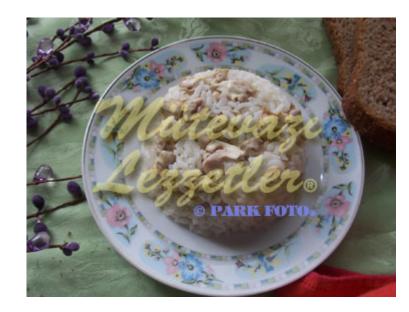


Pilaf with Calf's Brain Beyinli Pilav



2 cups rice 1 calf's brain 1/2 cup vegetable oil 3 cups water 1 + 1/2 tsp salt

Rest the rice in warm salty water for half an hour. Meanwhile wash the brain with cold water, and peel its skin. # Then dice the brain after peeling it.

Put vegetable oil into the pot and make it hot. Add the rice (rested in water and washed a few times and strained) into the pot.

Roast the rice, until it turns to hard and transparent. Add salt and warm water in it.

Finally place the diced brain all over, do not stir and cover the lid of the pot.

Firstly cook the pilaf over medium heat for 10 minutes, then cook it over low heat for 10 minutes (20 minutes total). Then remove it form the stove. Place a paper towel between the pot and its lid, rest the pilaf for half an hour.

At the end of resting time, stir the pilaf gently without mashing the pilaf and brain. # Serve it however you wish to.

Note: 3 lamb brains can be used instead of 1 calf's brain.

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