



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

Acacia Pilaf

Akasya Pilavi



2 cups rice
8.8 ounces veal cubes
15 shallots
1 cup fresh green peas
1 medium carrot
1 medium tomato
2 tbsp butter
2 tbsp vegetable oil
3 cups broth
7 - 8 stems of dill
1 tsp salt

- # Put the veal cubes into the pot and add water until it covers the veal cubes. Boil it in a pot or a pressure cooker. After cooking it, cut the cubes into smaller pieces.
- # Clean the green peas, cook them in some water which includes 1/4 tsp sodium bicarbonate and 1/4 tsp salt.
- # Clean the rice and rest in warm salty water for half an hour. Then wash it with cold too much water.
- # Put the vegetable oil and the butter into the pot, and make it hot. Add the peeled shallots in it and roast until they turn to transparent.
- # Add thickly grated carrot in it and cook until it softens.
- # Then add diced tomato, boiled green peas and veal in it, cook it for 5 more minutes.
- # Add 3 cups broth and salt in it. When the broth starts to boil, add rice in it and stir, cover the lid of the pot.
- # Firstly cook it over medium heat for 2 minutes, then cook it over low heat for 15 minutes (17 minutes total). Place a paper towel between the pot and its lid and rest it for 20 minutes.
- # At the end of the resting time, add finely sliced dill into the pilaf and stir it gently without mashing the pilaf.
- # Serve however you wish.

Note: Sodium bicarbonate in the boiling water of green peas, keeps the colour of the green peas fresh.