



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

Pilaf with Mushroom

Mantarlı Pilav



2 cups rice
4 chicken livers
1/2 cup vegetable oil
1 + 1/2 tsp salt
3 cups water

For Upper Side;
15 medium mushrooms
1 tbsp pine nuts
2 long green peppers
2 tbsp vegetable oil
1/2 tsp salt

- # Firstly rest cleaned rice in hot salty too much water for half an hour, wash it with cold water for a few times and drain it.
- # Put vegetable oil into the pot and make it hot. Then add diced chicken liver in it and roast until the broth evaporates.
- # Add rice and salt in it, roast for about 4 – 5 minutes, then add 3 cups water in it, cover the lid of the pot.
- # Cook it over low-medium heat for about 20 minutes. Cover it with a paper towel and rest it for half an hour.
- # Put 2 tbsp vegetable oil into a separate pot and make it hot. Add pine nuts into the pot and roast them until they darken.
- # Add finely sliced long green peppers, 2 minutes later add the mushrooms into the pot. Cook until the mushrooms turn to watery.
- # Wet a medium bowl just before service. Firstly put 1/6 of the mushroom mixture into the bowl by forcing a little on it, and then add 1/6 of the pilaf on it and reverse the bowl over a flat service plate.
- # Garnish however you wish and serve.

Note: 8.8 ounces sheep liver may be used instead of chicken liver also for Pilaf with Mushroom.