



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

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## Pilaf with Dill

Dereotlu Pilav



2 cups rice  
18-20 mushrooms  
1 bunch dill  
1 garlic clove  
7 tbsp olive oil  
1/2 tsp black pepper  
1/2 tsp granulated sugar  
1 tsp salt  
3 cups water

# Rest the rice in salty warm water for half an hour.

# Meanwhile, wash the mushrooms by rubbing them by a brush, drain them and slice finely.

# Put the mushroom pieces, finely sliced garlic and 2 tbsp olive oil into a large skillet. Roast them over high heat until the size of the mushrooms decreases to half.

# Add finely sliced dill and black pepper into the mixture which is removed from the stove, and stir it, let it stand to cool down.

# Wash the rested rice with cold water, until the starch over it goes away, then drain it.

# Put 5 tbsp olive oil into a pot and make it hot over medium heat. Then add well-drained rice in it, roast it for about 5 minutes.

# Add 3 cups water, salt and granulated sugar in it, cover the lid on.

# Firstly, cook it over medium heat for 10 minutes, then cook it over low heat for 10 minutes, in total 20 minutes. Place a paper towel or a fabric between the pot and its lid, rest the pilaf for half an hour.

# At the end of the resting time, add dill into the pilaf, stir it without mashing the rice.

# Serve it warm or cold.

**Note:** It is advised to roast the mixture over low heat, because of the too much water in mushrooms.