



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

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.