

# Dovme Pilaf

Traditional Turkish Dovme Pilaf from Gaziantep cuisine. A hearty wheat grain dish perfect for special occasions and family meals.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Dovme Pilaf

## Ingredients

- 1 cup durum wheat
- 4 cup water
- 3 tbsp butter
- 0 salt

## Instructions

- 1 Cook the dovme wheat**  
Bring 4 cups water to a rolling boil in a medium saucepan over high heat.
- 2** Add 1 cup dovme wheat to the boiling water and stir once to prevent sticking.
- 3** Return to a boil, then reduce heat to low and maintain a gentle simmer.
- 4** Cook for 15-20 minutes, stirring occasionally, until the wheat is tender when bitten and most of the liquid is absorbed.
- 5** Add hot water 1/4 cup at a time if the wheat looks dry before it becomes tender.
- 6 Rest the pilaf**  
Remove the saucepan from heat and cover tightly with a lid.
- 7** Let the wheat rest for 15 minutes to absorb any remaining liquid completely.
- 8 Prepare the butter**  
Heat 3 tablespoons butter in a small pan over medium heat until melted and foaming.
- 9** Continue cooking the butter for 2-3 minutes, swirling the pan occasionally, until it turns light golden brown and smells nutty.
- 10 Finish and serve**  
Remove the lid from the wheat and fluff gently with a fork to separate the grains.
- 11** Pour the browned butter evenly over the wheat and mix gently to combine.
- 12** Season with salt to taste and serve immediately while warm.

## Tips

Rinse the dove wheat in cold water before cooking to remove any dust and improve the final texture of the pilaf.

Use a heavy-bottomed pot to prevent the wheat from sticking and ensure even heat distribution throughout the cooking process.

Don't lift the lid too frequently during cooking, as this releases steam that's essential for proper texture development.

Let the pilaf rest after cooking - this allows the grains to fully absorb any remaining moisture and achieve the perfect consistency.

Toast the butter until it's lightly golden and fragrant before pouring over the pilaf for enhanced nutty flavor.

Keep extra hot water or broth nearby in case the wheat needs more liquid during cooking - different brands may require slight adjustments.

For extra richness, substitute some of the water with chicken or vegetable broth, which will add depth to the overall flavor.

Fluff the finished pilaf gently with a fork rather than stirring vigorously to maintain the individual grain texture.