

Rice with Dried Fruit and Almonds Wrapped in Dough

Traditional Turkish rice with dried fruit and almonds wrapped in crispy phyllo dough. A stunning centerpiece dish from Siirt, Turkey with sweet and savory flavors.

20 min

PREP

40 min

COOK

1h

TOTAL

6

SERVINGS

Hard

DIFFICULTY

Rice with Dried Fruit and Almonds Wrapped in Dough

Ingredients

- 2 cup rice
- 12 dry apricot
- 1 cup almond
- 0.5 sprig parsley
- 3 tbsp butter
- 2 tbsp olive oil
- 2 tsp salt
- 3 thin sheet of dough

Instructions

- 1 Prepare the rice filling**

Heat 2 tablespoons olive oil and 1 tablespoon butter in a large heavy-bottomed saucepan over medium heat until the butter melts and begins to foam.
- 2** Add 2 cups rice to the hot oil mixture and stir constantly for 3-4 minutes until the grains are lightly toasted and turn golden brown.
- 3** Add the almonds and dried fruits to the toasted rice and cook for 2-3 minutes, stirring frequently, until the almonds are lightly golden and fragrant.
- 4** Pour in 3 cups hot water and add 2 teaspoons salt, stirring once to combine. Bring the mixture to a rolling boil over high heat.
- 5** Reduce heat to low, cover tightly with a lid, and simmer for 18-20 minutes until all water is absorbed and rice is tender when tested with a fork.
- 6** Remove from heat and let stand covered for 10 minutes to steam. Fluff with a fork and set aside to cool completely, about 30 minutes.
- 7 Prepare the phyllo wrapping**

Mix the remaining 1 tablespoon olive oil with 1 tablespoon melted butter in a small bowl. Brush the bottom and sides of a 12-inch deep skillet or pan with the oil mixture.
- 8** Place 1 sheet of phyllo dough in the prepared pan, pressing it into the corners and allowing excess to hang over the edges. Brush the phyllo with oil mixture.

- 9 **Assemble and cook**
Spread the cooled rice mixture evenly over the phyllo base, pressing gently to compact. Fold the overhanging phyllo over the rice filling.
- 10 Tear the remaining phyllo sheets into pieces and layer them over the top of the rice, brushing each piece with the oil mixture until all phyllo is used.
- 11 Place the pan over medium-low heat and cook for 15-18 minutes until the bottom is golden brown and crispy when you lift an edge with a spatula.
- 12 Carefully invert the dish onto a large plate, then slide it back into the pan to cook the other side for 10-12 minutes until golden brown and crispy. Rest for 5 minutes before cutting into wedges to serve.

Tips

- Toast the almonds in a dry pan for 2-3 minutes before adding to the rice for enhanced nutty flavor and better texture.
- Keep phyllo dough covered with a damp towel while working to prevent it from drying out and becoming brittle.
- Use day-old cooked rice if possible, as it holds its shape better and absorbs flavors more effectively than freshly cooked rice.
- Brush each layer of phyllo with the oil-butter mixture using gentle strokes to avoid tearing the delicate pastry.
- Let the assembled dish rest for 10 minutes before cooking to allow the flavors to meld and the phyllo to relax.
- Cook over medium-low heat initially to prevent the bottom from burning, then increase heat slightly for the final browning.
- Use a sharp knife to slice through the phyllo cleanly, and wipe the blade between cuts to maintain neat portions.
- Serve immediately after cooking while the phyllo is at its crispest for the best textural contrast.