

Domatesli ?ehriye Pilav?

Traditional Turkish tomato vermicelli rice pilaf with onions, garlic, and olives. Ready in 20 minutes. Authentic Ottoman cuisine recipe with modern twist.

5 min

HAZIRLIK

15 min

PI?IRME

20 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Domatesli ?ehriye Pilav?

Malzemeler

- 1.1 lb orzo
- 8 tomato
- 1 red onion
- 3 cup vegetable broth
- 2 clove garlic
- 3 tbsp olive oil
- 0.5 cup olive
- 0 basil

Yap?l???

- Prepare the base**

Heat 3 tablespoons olive oil in a large heavy-bottomed pan over medium heat (325°F/160°C). Add the diced onion and cook, stirring occasionally, until softened and translucent, about 4-5 minutes.
- Add 2 cloves minced garlic to the pan and cook, stirring constantly, until fragrant, about 30 seconds.**
- Toast the vermicelli**

Add 1.10 pounds vermicelli pasta to the pan and stir continuously until the pasta turns golden brown and toasted, about 3-4 minutes. The pasta should smell nutty and be evenly colored.
- Stir in the tomato paste and cook for 1 minute, stirring constantly, until the paste darkens slightly and becomes fragrant.**
- Add liquid and simmer**

Pour in 3 cups hot water or broth and add 1 teaspoon salt. Bring to a boil over high heat, then reduce heat to low and cover the pan.
- Simmer covered for 12-15 minutes, stirring once halfway through, until the vermicelli is tender and most of the liquid is absorbed.**
- Rest and serve**

Remove from heat and let stand covered for 5 minutes to absorb remaining liquid. Fluff gently with a fork and serve hot.

?puçlar?

Toast the vermicelli until golden brown for the best nutty flavor - this step is crucial for authentic taste and prevents the pasta from becoming soggy.

Use room temperature broth instead of cold liquid to prevent the cooking temperature from dropping too dramatically when added to the hot pan.

Don't lift the lid frequently during cooking - this releases steam that's essential for properly cooking the rice and vermicelli.

Let the pilaf rest for 5 minutes after cooking with the lid on to allow the grains to fully absorb any remaining liquid and achieve the perfect texture.

For extra flavor depth, add a bay leaf during cooking and remove it before serving - this adds a subtle aromatic note that enhances the overall dish.

If the pilaf seems too dry during cooking, add hot broth one tablespoon at a time rather than cold liquid, which can shock the cooking process.

Fresh herbs should be added at the very end to preserve their bright color and fresh flavor - wilted herbs can make the dish look less appetizing.

Use high-quality olive oil as it significantly impacts the final flavor, especially since this is a relatively simple dish where each ingredient matters.