

Şı Pilav

Traditional Turkish Şı Pilav recipe with rice, nuts, and chestnuts. A flavorful stuffed rice dish perfect for special occasions and holidays.

20 min

HAZIRLIK

20 min

PIŞİRME

40 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Şı Pilav

Malzemeler

- 6.4 oz pine nut
- 6.4 oz almond
- 0.6 lb chestnut
- 0.8 lb rice
- 4 tbsp butter
- 2 tbsp olive oil
- 0 chili flakes
- 0 black pepper
- 0 cinnamon
- 0 salt
- 0 allspice

Yapılışı

- Prepare the ingredients**

Rinse the rice in cold water until the water runs clear, then soak for 15 minutes and drain completely. Peel and roughly chop the chestnuts into small bite-sized pieces.
- Toast the nuts**

Heat 4 tablespoons butter and 2 tablespoons olive oil in a heavy-bottomed saucepan over medium heat. Add the pistachios and almonds, stirring constantly for 3-4 minutes until golden brown and fragrant.
- Season the toasted nuts with salt, black pepper, and red pepper flakes to taste. Stir well to distribute the spices evenly.
- Cook the rice**

Add the drained rice to the spiced nuts and stir gently for 2-3 minutes until each grain is coated with the aromatic oil and butter mixture.
- Pour in 3 cups (750ml) of hot water and stir once. Bring to a boil over medium-high heat, then immediately reduce heat to low and cover tightly with a lid.
- Simmer for 15 minutes without lifting the lid. Add the chopped chestnuts by quickly lifting the lid, scattering them over the rice, and covering again.

- 7 Continue cooking for 5 more minutes until the rice is tender and all liquid is absorbed. Remove from heat and let stand covered for 10 minutes to steam and finish cooking.
- 8 Fluff the rice gently with a fork, mixing in the chestnuts, and serve immediately while hot.

?puçlar?

Soak the rice in warm water for 15-20 minutes before cooking to ensure even cooking and prevent grains from breaking during the process.

Toast the nuts until they're golden and fragrant, but watch carefully to prevent burning as they can go from perfect to bitter very quickly.

When adding the liquid, use hot water or broth to prevent temperature shock that could cause the rice to become sticky or unevenly cooked.

Keep the pot covered during the final cooking phase and avoid lifting the lid frequently, as this releases essential steam needed for proper rice cooking.

To check if chestnuts are properly cooked, they should pierce easily with a knife but still hold their shape when cut.

Let the finished pilav rest for 10 minutes off the heat before serving to allow the flavors to meld and the rice to set properly.

For extra flavor depth, you can substitute half of the cooking water with chicken or vegetable broth.

Fluff the rice gently with a fork rather than stirring vigorously to maintain the individual grain structure.