

Kestaneli ?ç Pilav

Traditional Turkish chestnut pilaf with chicken, pine nuts, and currants. A festive rice dish perfect for special occasions and holidays.

15 min

HAZIRLIK

20 min

PI?IRME

35 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Kestaneli ?ç Pilav

Malzemeler

- 0.7 lb chicken meat
- 2 cup rice
- 1 tbsp pine nut
- 2 tbsp black currant
- 5 tbsp sunflower oil
- 1 onion
- 1.1 lb chestnut
- 1 tsp cinnamon
- 1 tsp salt

Yapılı???

- Prepare the chestnuts**

Score a deep X into each of the 0.7 lb chestnuts with a sharp knife. Bring a pot of water to boil over high heat and add chestnuts. Boil for 15-20 minutes until tender when pierced with a knife tip. Drain and peel while still warm, then chop into bite-sized pieces.
- Cook the aromatics**

Heat 5 tablespoons oil in a heavy-bottomed pot over medium heat until shimmering. Add 1 diced onion and cook for 3-4 minutes, stirring occasionally, until soft and translucent.
- Add the chicken**

Add the 1.1 lb cubed chicken to the pot and cook for 5-6 minutes, stirring occasionally, until all pieces are browned on all sides and no pink remains.
- Add pine nuts**

Add 2 tablespoons pine nuts and cook for 2 minutes, stirring frequently, until lightly golden and fragrant.
- Add liquid and simmer**

Pour in 2 cups water and bring to a boil over high heat. Reduce heat to low and simmer uncovered for 15 minutes until chicken is fully cooked and tender.
- Add rice and seasonings**

Rinse rice under cold water until water runs clear, then drain. Add rice, 1 tablespoon currants, 1 teaspoon salt, and 1 teaspoon cinnamon to the pot.
- Finish cooking**

Stir once to distribute ingredients evenly, then cover and cook over low heat for 18-20 minutes until rice is tender and liquid is absorbed.

8 **Finish and rest**

Gently fold in the chopped chestnuts using a fork to avoid breaking the rice grains. Remove from heat and let stand covered for 15 minutes to steam and finish cooking.

9 Fluff the pilaf gently with a fork and transfer to serving dish. Sprinkle with additional cinnamon if desired and serve immediately.

?puçlar?

Score an X into each chestnut shell before cooking to prevent them from exploding and make peeling easier after they're cooked.

Rinse rice until the water runs clear to remove excess starch and achieve fluffy, separate grains in your finished pilaf.

Toast pine nuts in a dry pan for 2-3 minutes until golden brown to intensify their nutty flavor before adding to the dish.

Use a 2:1 ratio of liquid to rice for perfectly cooked pilaf - this includes the liquid released from the chicken as it cooks.

Let the finished pilaf rest off heat for 10-15 minutes with the lid on to allow the rice to steam and fully absorb the flavors.

Plump currants in warm water for 5 minutes before adding to prevent them from becoming too chewy in the finished dish.

Keep the heat at medium-low once you add the rice to prevent burning the bottom while ensuring even cooking throughout.

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