

Kuru Meyve ve Bademli Perde Pilav?

Traditional Turkish Perde Pilav? with dried fruits and almonds wrapped in phyllo pastry. Authentic Siirt regional recipe with step-by-step instructions.

20 min

HAZIRLIK

40 min

PI?IRME

1h

TOPLAM

6

PORSIYON

Hard

ZORLUK

Kuru Meyve ve Bademli Perde Pilav?

Malzemeler

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

Yap?l???

- Prepare the rice**

Heat 3 tablespoons olive oil in a heavy-bottomed saucepan over medium heat until shimmering, about 2 minutes.
- Add 2 cups rice to the hot oil and sauté for 3-4 minutes, stirring constantly, until the grains are lightly golden and well-coated with oil.
- Add the chopped almonds and mixed dried fruits to the rice and sauté for 2 minutes until the almonds are fragrant and lightly toasted.
- Pour 3 cups hot water over the rice mixture and add 1/2 tablespoon salt. Bring to a vigorous boil over high heat, about 3-4 minutes.
- Reduce heat to low, cover tightly with a lid, and simmer for 18-20 minutes until all water is absorbed and rice is tender. Remove from heat and let stand covered for 10 minutes.
- Prepare for assembly**

Preheat oven to 190°C (375°F). Melt 2 tablespoons butter and brush a 25cm (10-inch) round baking dish with some of the melted butter.
- Assemble the perde**

Layer 6 sheets of phyllo pastry in the prepared dish, brushing each sheet generously with melted butter and allowing the edges to hang over the sides of the dish.
- Spoon the cooked rice mixture evenly into the phyllo-lined dish and spread it out to the edges.
- Fold the overhanging phyllo sheets over the rice filling to enclose it completely. Layer the remaining 6 phyllo sheets on top, brushing each with butter and tucking the edges under the dish.

10 Bake and serve

Bake for 25-30 minutes until the phyllo is golden brown and crispy on top. Let rest for 10 minutes before cutting into wedges and serving.

puçlar?

Toast the almonds in a dry pan for 3-4 minutes until fragrant before adding to the rice - this intensifies their flavor and ensures they stay crunchy throughout cooking.

Rinse the rice until the water runs clear, then let it drain for 15 minutes before cooking to remove excess starch and prevent sticking.

Keep phyllo pastry sheets covered with a damp kitchen towel while working to prevent them from drying out and cracking.

Use a mixture of butter and oil when brushing the phyllo - butter adds flavor while oil prevents burning at high temperatures.

Let the finished dish rest for 10 minutes after cooking before cutting to allow the layers to set and make slicing cleaner.

Cut the Perde Pilav? with a sharp serrated knife using a gentle sawing motion to avoid crushing the delicate phyllo layers.

If your pan is too small, you can make individual portions in ramekins using the same layering technique for elegant single servings.