

# Narlı Pilav

Narlı Pilav - Turkish pomegranate rice pilaf with aromatic herbs. A vibrant, healthy side dish bursting with vitamin C and antioxidants.

5 min

HAZIRLIK

25 min

PIRME

30 min

TOPLAM

6

PORSİYON

Medium

ZORLUK

Narlı Pilav

## Malzemeler

- 2 cup rice
- 4 sprig scallion
- 2 tbsp butter
- 1 tbsp olive oil
- 0.5 tbsp salt
- 1 pomegranate
- 3 sprig cilantro (coriander)

## Yapılış

- Prepare ingredients**

Rinse 2 cups rice in cold water until water runs clear, then drain. Cut 4 scallion sprigs into thin slices, separating white and green parts. Remove seeds from 1 pomegranate and set aside.
- Toast the rice**

Heat 2 tablespoons butter and 1 tablespoon olive oil in a heavy-bottomed saucepan over medium heat until butter melts and stops foaming. Add drained rice and stir constantly for 3-4 minutes until grains are lightly golden and fragrant.
- Add white parts of scallions to the rice and cook for 1-2 minutes until softened and fragrant. Season with 1/2 tablespoon salt and stir to combine.**
- Cook the pilaf**

Pour in 3 1/2 cups hot water and bring to a vigorous boil over high heat. Reduce heat to low, cover tightly with lid, and simmer for 18-20 minutes until liquid is completely absorbed and rice is tender.
- Remove from heat and quickly scatter half the pomegranate seeds over the rice surface without stirring. Immediately cover and let rest for 10 minutes to steam and finish cooking.**
- Finish and serve**

Gently fluff rice with a fork, incorporating the pomegranate seeds throughout. Transfer to serving platter and garnish with remaining pomegranate seeds, scallion greens, and 3 sprigs fresh cilantro.

## Notlar

Rinse rice thoroughly until water runs clear to remove excess starch and prevent mushy pilaf. This step is crucial for achieving individual, fluffy grains.

Use a 2:3 ratio of rice to liquid for perfectly cooked pilaf. Too much liquid will result in mushy rice, while too little will leave it undercooked and hard.

Toast the rice in oil for 2-3 minutes before adding liquid to create a protective coating that helps maintain grain separation.

Keep the pot covered during cooking and resting to trap steam, which finishes cooking the rice evenly throughout.

Add pomegranate seeds in two stages - half during cooking for subtle flavor infusion, and half as garnish for fresh bursts of flavor and color.

Let the pilaf rest off heat for 10 minutes before fluffing with a fork to prevent breaking the grains and ensure even texture.

Choose pomegranates that feel heavy for their size with taut, unblemished skin for the juiciest, sweetest seeds.

Store fresh pomegranate seeds in the refrigerator for up to 5 days, or freeze them for up to 6 months without losing quality.