# Döğme pilaf (Tunceli pounded wheat pilaf with lamb)

**Serves 6**

## Ingredients

| | |
|---|---|
| **325 g** | Pounded wheat (dehulled wheat berries)<br>2 glass |
| **84.5 g** | Chickpeas<br>½ glass |
| **1 kg** | Water<br>5 glass |
| **500 g** | Boneless mutton |
| **10 g** | Salt<br>½ tbsp |
| **86.4 g** | Butter<br>½ glass |

## Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

## Method

1. Rinse the döğme and the chickpeas, then soak them separately in water overnight.
2. Cut the meat into 4 cm cubes and sear it in a pot.
3. Once the meat has released its juices, add the döğme and chickpeas to the pot. Cook for about 90 minutes, until the meat, döğme and chickpeas are tender.
   **1 h 30 min**
4. Top up the liquid with hot water to 4.5 cups, then stir in the salt.
5. Keep cooking for about one more hour, until the döğme is soft and has swollen.
   **1 h**
6. Drizzle the melted butter over the pilaf.
7. Cover with a clean cloth and rest for 20 minutes, then transfer to a serving plate.
   **20 min**

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tatname.com/en/tarif/dogme-pilavi-tunceli-mutfagi-2012