Firik pilavı (freekeh pilaf)

Serves 1 · 12 min

Ingredients

100 g	Freekeh (roasted green wheat)
2 g	Ground black pepper ¾ tsp
10 g	Clarified butter (ghee) ¾ tbsp
3 g	Salt ½ tsp

Allergens

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

Method

1. Pick over and clean the freekeh, then sauté it briefly in the ghee in a pot.
2. Add enough water along with the salt and the black pepper.
3. Cook until the water is absorbed, then serve.

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