Rice pilaf, sauté-then-simmer method

Whole recipe

Ingredients

330 g	Rice 2 glass
601 g	Water 3 glass
5 g	Salt ¾ tsp
100 g	Margarine ½ glass

Allergens

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

Method

1. Heat the margarine in the pilaf pot without letting it burn.
2. Add the soaked, rinsed rice. Without letting it colour, sauté it while stirring from the bottom up until it looks dry and turns translucent.
3. Bring the water to a boil, pour the boiling water over the roasted rice, stir and put the lid on the pot.
4. Add the salt. Once it comes to a boil, reduce the heat in stages: 5 minutes on high, 5 minutes on medium and 5 minutes on low. Do not stir while it cooks.
   15 min
5. Once the water is absorbed, test with a fork whether the grains are soft. If they are still hard, you may sprinkle a little hot water over them. When they are soft, turn off the heat.
6. Seal the pot opening tightly with a thick, flat sheet of paper or a paper towel and let it rest for 30 minutes. Before serving, mix the pilaf a few times from the bottom up with a skimmer.
   30 min

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tatname.com/en/tarif/kavurma-pirinc-pilavi-meb-pilavlar