Rice pilaf, absorption 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. Put the water, salt and margarine in the pilaf pot and bring to a boil over high heat.
2. Stir in the soaked, rinsed rice and cover. After it has come to a few bubbles, lower the heat step by step and cook without stirring until the water is absorbed.
3. Test a few grains with a fork; if they are soft, turn off the heat. If still hard, sprinkle over a little hot water.
4. Seal the pot opening tightly with a thick, flat sheet of paper or a paper towel and let the pilaf rest for 30 minutes.
   30 min
5. Before serving, turn the pilaf over a few times from the bottom up with a skimmer.

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