Leek braised in olive oil

Serves 6

Ingredients

1 kg	Leek 13¼ glass
137 g	Olive oil ¾ glass
61 g	Carrot 1 pc
240 g	Water 1¼ glass
2.5 g	Salt ½ tsp
24 g	Lemon juice ½ pc
20 g	Rice

Allergens

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

Method

1. Peel off the outer layer of the leeks. Cut them, green parts included, into 4 cm wide diagonal pieces, then wash and drain.
2. Put the olive oil in a pot, add the carrots and sauté for 2 minutes.
   2 min
3. Add the leeks and sauté for 2-3 minutes, until they change colour.
   2 min
4. Cover. Cook on low heat for 7-8 minutes, stirring now and then, until the leeks have absorbed their own juice. Do not crush the pieces.
   7 min
5. Add the lemon juice, salt and water and cook for 25 minutes on low heat.
   25 min
6. Add the rice that has soaked in water for 30 minutes and cook for 10-15 minutes more. Take off the heat, let it cool with the lid on, then serve.
   10 min

Last changed: November 1, 2026
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