

Rice with Dried Fruit and Almonds Wrapped in Dough

Traditional Turkish rice with dried fruit and almonds wrapped in crispy phyllo dough. A stunning centerpiece dish from Siirt, Turkey with sweet and savory flavors.

20 min

PREP

40 min

COOK

1h

TOTAL

6

SERVINGS

Hard

DIFFICULTY

Ingredients

- 2 cup rice
- 12 dry apricot
- 1 cup almond
- 0.5 sprig parsley
- 3 tbsp butter
- 2 tbsp olive oil
- 2 tsp salt
- 3 thin sheet of dough

Instructions

- 1 Prepare the rice filling**

Heat 2 tablespoons olive oil and 1 tablespoon butter in a large heavy-bottomed saucepan over medium heat until the butter melts and begins to foam.
- 2** Add 2 cups rice to the hot oil mixture and stir constantly for 3-4 minutes until the grains are lightly toasted and turn golden brown.
- 3** Add the almonds and dried fruits to the toasted rice and cook for 2-3 minutes, stirring frequently, until the almonds are lightly golden and fragrant.
- 4** Pour in 3 cups hot water and add 2 teaspoons salt, stirring once to combine. Bring the mixture to a rolling boil over high heat.

- 5 Reduce heat to low, cover tightly with a lid, and simmer for 18-20 minutes until all water is absorbed and rice is tender when tested with a fork.
- 6 Remove from heat and let stand covered for 10 minutes to steam. Fluff with a fork and set aside to cool completely, about 30 minutes.
- 7 **Prepare the phyllo wrapping**

Mix the remaining 1 tablespoon olive oil with 1 tablespoon melted butter in a small bowl. Brush the bottom and sides of a 12-inch deep skillet or pan with the oil mixture.
- 8 Place 1 sheet of phyllo dough in the prepared pan, pressing it into the corners and allowing excess to hang over the edges. Brush the phyllo with oil mixture.
- 9 **Assemble and cook**

Spread the cooled rice mixture evenly over the phyllo base, pressing gently to compact. Fold the overhanging phyllo over the rice filling.
- 10 Tear the remaining phyllo sheets into pieces and layer them over the top of the rice, brushing each piece with the oil mixture until all phyllo is used.
- 11 Place the pan over medium-low heat and cook for 15-18 minutes until the bottom is golden brown and crispy when you lift an edge with a spatula.
- 12 Carefully invert the dish onto a large plate, then slide it back into the pan to cook the other side for 10-12 minutes until golden brown and crispy. Rest for 5 minutes before cutting into wedges to serve.

Tips

Toast the almonds in a dry pan for 2-3 minutes before adding to the rice for enhanced nutty flavor and better texture.

Keep phyllo dough covered with a damp towel while working to prevent it from drying out and becoming brittle.

Use day-old cooked rice if possible, as it holds its shape better and absorbs flavors more effectively than freshly cooked rice.

Brush each layer of phyllo with the oil-butter mixture using gentle strokes to avoid tearing the delicate pastry.

Let the assembled dish rest for 10 minutes before cooking to allow the flavors to meld and the phyllo to relax.

Cook over medium-low heat initially to prevent the bottom from burning, then increase heat slightly for the final browning.

Use a sharp knife to slice through the phyllo cleanly, and wipe the blade between cuts to maintain neat portions.

Serve immediately after cooking while the phyllo is at its crispest for the best textural contrast.