

Hamsili Pilav

Traditional Turkish anchovy pilaf (Hamsili Pilav) from the Black Sea region. Fragrant rice layered with fresh anchovies, herbs, and spices - authentic recipe.

60	40	100	4	Hard
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Hamsili Pilav

Malzemeler

- 2 cup anchovy
- 2 cup rice
- 2 cup water
- 3 tsp black currant
- 3 tsp pine nut
- 3 tsp dry grape
- 0.5 tbsp dry mint
- 1 tsp black pepper
- 2 tbsp butter
- 1 tbsp salt

Yapılı???

- Prepare the rice**

Rinse 2 cups of rice in cold water, stirring with your hands, until the water runs clear. Drain well in a fine mesh strainer and set aside.
- Prepare the anchovies**

Clean the anchovies by removing the heads and gently pulling out the guts with your fingers. Rinse under cold running water and pat completely dry with paper towels.
- Preheat and prepare baking dish**

Preheat your oven to 200°C (400°F). Grease a large baking dish (about 23x33cm/9x13 inches) with 1/2 tablespoon of butter.
- Make the rice mixture**

In a large bowl, combine the drained rice with 3 teaspoons of currants, 3 teaspoons of pine nuts, 3 teaspoons of chopped fresh mint, and 1 teaspoon of salt. Mix thoroughly with your hands until evenly distributed.
- Cook the rice partially**

Heat 2 tablespoons of olive oil in a large, heavy-bottomed pan over medium heat. Add the rice mixture and cook, stirring constantly, for 3-4 minutes until the rice is lightly toasted and fragrant.
- Add water and simmer**

Add 2 cups of hot water to the rice and bring to a boil. Reduce heat to low, cover, and simmer for 10 minutes until the rice has absorbed most of the liquid but is still slightly firm.

7 Assemble the dish

Transfer the partially cooked rice to the prepared baking dish and spread evenly. Arrange the cleaned anchovies in overlapping rows on top, covering the entire surface of the rice.

8 Melt the remaining 1 tablespoon of butter and drizzle evenly over the anchovies. Cover the dish tightly with aluminum foil.

9 Bake

Bake for 35-40 minutes until the rice is tender when pierced with a fork and the anchovies flake easily. Remove foil and bake for an additional 5 minutes until the top is lightly golden.

10 Let rest for 5 minutes before serving. Serve hot directly from the baking dish.

?puçlar?

Clean anchovies carefully by removing heads and guts while keeping the fish as intact as possible - this ensures better presentation and prevents the fish from breaking apart during cooking.

Rinse the rice in cold water until the water runs clear to remove excess starch, which helps prevent the pilav from becoming gluey.

Soak currants in warm water for 10 minutes before using to plump them up and make them more tender in the finished dish.

Arrange the anchovies in overlapping rows like roof tiles for the most authentic and attractive presentation.

Cover the baking dish tightly with foil to trap steam and ensure even cooking - this prevents the top from drying out while the rice cooks through.

Let the pilav rest for 5-10 minutes after removing from the oven to allow the flavors to settle and the rice to finish absorbing any remaining liquid.

Use a wide, shallow baking dish rather than a deep one to ensure even heat distribution and proper cooking of both rice and fish.

Test doneness by gently lifting an anchovy - it should flake easily and the rice underneath should be tender with no hard centers.