

Zerdeçal? Pirinç Pilav?

Zerdeçal? Pirinç Pilav? - Golden turmeric rice pilaf recipe with aromatic spices. Easy Turkish side dish perfect with meat and curry dishes.

15	20	35	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 1.5 cup rice
- 2 cup water
- 1.6 oz butter
- 1 tsp turmeric
- 1.5 tsp salt

Yapılı???

- Prepare the rice**

Rinse 1.5 cups basmati rice in cold water until the water runs clear, about 3-4 rinses. Soak the rice in cold water for 30 minutes, then drain completely.
- Toast the rice**

Heat 1.6 oz butter in a heavy-bottomed saucepan over medium heat until melted and foaming. Add the drained rice and stir gently to coat each grain with butter, cooking for 2-3 minutes until the rice is lightly toasted and fragrant.
- Add 1 tsp turmeric to the rice and stir carefully to distribute evenly, cooking for 1 minute until the rice is golden yellow and the turmeric is fragrant.**
- Add liquid and seasonings**

Add 1.5 tsp salt and stir to combine. Pour in 2 cups water and bring to a rolling boil over high heat, stirring once to prevent sticking.
- Cook the pilaf**

Once boiling, immediately reduce heat to the lowest setting and cover the pan tightly with a lid. Cook for 18 minutes without lifting the lid or stirring.
- Rest and serve**

Remove the pan from heat and let stand covered for 5 minutes to allow the rice to steam and absorb any remaining liquid. Remove the lid and fluff the rice gently with a fork to separate the grains before serving.

?puçlar?

Always rinse basmati rice thoroughly until the water runs clear, then soak for 30 minutes before cooking. This removes excess starch and helps achieve perfectly separated, fluffy grains.

Toast the rice in butter or oil for 2-3 minutes before adding liquid. This technique creates a protective coating around each grain, preventing mushiness and adding subtle nutty flavor.

Use the absorption method with a 1:1.5 rice-to-liquid ratio for basmati rice. Bring to a boil, then reduce heat to lowest setting and cook covered for exactly 18 minutes without lifting the lid.

Bloom the turmeric in the fat with the rice rather than adding it to the water. This technique intensifies the flavor and ensures even color distribution throughout the dish.

Let the pilaf rest off heat for 5 minutes after cooking, then fluff gently with a fork. This resting period allows the grains to firm up and separate beautifully.

For enhanced flavor, substitute half the water with high-quality chicken or vegetable broth. This adds depth without overwhelming the delicate turmeric taste.

Add a pinch of salt during cooking to enhance all flavors, and taste before serving to adjust seasoning. The salt should complement, not overpower, the turmeric's earthy notes.

Garnish with fresh herbs like cilantro or parsley just before serving for a pop of color and freshness that beautifully contrasts the golden rice.