



# PERDELI PILAV/MAQLUBA

## Introduction

Maqluba is a traditional Arabic dish popular throughout the Middle East. In Persian it means “upside down”. In the original version, the baking tin is lined with fried aubergine slices and tomatoes. Perdeli pilav is popular in Turkey and Thessaloniki and allows you to keep the delicious stuffing in an impressive form.

## INGREDIENTS (8 PORTIONS)

- 500 g (17,64 oz) of long grain rice
- 2 tablespoons of butter
- 1l (0,26 gallon) of water or broth
- 2 loose chicken thighs
- 100 g (3,53 oz) of grated parsley root
- 100 g (3,53 oz) of raisins
- 200 g (7,07 oz) of almonds
- 50 g (1,76 oz) of walnuts
- salt, pepper
- ground cinnamon, nutmeg
- olive oil for frying
- 2 eggs
- 4 tablespoons of yoghurt
- 100 ml (3,38 us fl oz) of olive oil
- 2 pinches of salt
- Approx. 450 g of wheat flour type 500 + for sprinkling the countertop

## Preparation method

### • Step 1

Prepare the dough: combine all the ingredients together, knead until it forms a tight, uniform ball. If the dough sticks to your hands, add more flour. Put it in a bowl, cover with cling film and let it rest for approx. 30 minutes.

### • Step 2

Prepare the stuffing: in a frying pan, melt 2 tablespoons of butter. Rinse the rice thoroughly, drain it and fry in butter. Add 2 pinches of cinnamon and nutmeg, and salt to taste. Pour water over so it covers the rice

twice. Cover with a lid and simmer until the rice is tender.

- **Step 3**

Salt the chicken and fry in olive oil. Divide into small pieces, add to the rice along with the parsley, nuts, almonds (put a few almonds aside to decorate the cake) and raisins, and mix everything thoroughly.

- **Step 4**

Preheat oven to 180°C (356°F).

- **Step 5**

Grease the round springform pan with butter and place the almonds on the bottom.

- **Step 6**

Divide the dough into 2 parts in the proportion  $\frac{2}{3}$  and  $\frac{1}{3}$  and roll it out into round cakes, 2-3 mm (0,08-0,12 inches) thick. Line the springform pan with larger cake – so that the edges of the dough protrude beyond the edge of the springform pan.

- **Step 7**

Put the stuffing right up to the rim.

- **Step 8**

Cover with the second piece of dough. Fold the protruding edges to the top (it does not have to be done evenly, as you will not be able to see them anyway).

- **Step 9**

Put in a preheated oven and bake for 40 minutes. After baking, pull the cake out by turning it upside down.

**Smacznego!**