





Recipe Details

Recipe Name : Turkish Stuffed Tomatoes
Recipe Category:
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Created : February 16, 2015
Last Updated : February 16, 2015
Portions : 4






Weight (Per Portion)

One portion of this dish weighs approximately 448.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Tomato, red, raw	8 Large	
Oil, olive	1 Dessertspoon	
Onions, raw	1 Small	
Garlic	1 Clove	
Cinnamon, ground	1 Teaspoon	
Pine nuts	1 Tablespoon	
Currants, raw	1 Tablespoon	
Thyme, fresh	1 Teaspoon	
Sugar, caster	2 Teaspoon	
Salt, sea	1 Pinch	
Pepper, black	1 Pinch	
Stock, vegetable, bouillion, liquid	275 Millilitre	 
Rice, brown, long-grain, raw	150 Millilitre	

Recipe Alerts

Special Dietary Requirements Suitability:	    Vegan Vegetarian Kosher Halal
Allergen Warnings:	  Milk Celery

Recipe Method

1. Begin by cooking the rice. Fry the onion in the olive oil in the frying pan until softened, then add the crushed garlic and pour in the rice. Add the cinnamon, pine nuts and the currants and give everything a good stir to get it well coated. Then season with salt and pepper and pour in the hot stock. 2. Stir just once, cover and simmer gently for 15-20 minutes or until all the liquid is absorbed and the grains are tender. Then remove the rice from the heat, add the thyme and fluff with a skewer. Preheat the oven to gas mark 4, 350

