

# Recipes

Palov is Tajik national dish.

We prepare it during national holiday and wedding party or when have guest at home. We eat it by hand or with spoon. People use it at lunch time. We can use it in every season.

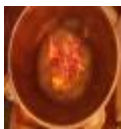
Such ingredients we need for preparing Palov.

- 1) Meat -300gr
- 2) Oil-300gr
- 3) Onion -100gr
- 4) Rice-1kg
- 5) 200-peas
- 6) Water-4,23 pints water
- 7) Add Salt to your taste
- 8) Carrots-800gr
- 9) Garlic 1-2 pieces



## Instructions

- 1 First of all in a wok heat 300gr oil
- 2 Put 300gr meat in it and fry
- 3 Then cut 100gr onion and add to it and mix them until brown
- 4 After that we add carrots in it and mix all of them for 5 minutes
- 5 Add salt to your taste
- 6 Then add 4,23 pints water in it ,wait till water boils and add zira in it.
- 7 Put wet rice in it ( you must to wet rice before 15-20 minutes)
- 8 We wait till water of the wok dry.
- 9 Add garlic in it (1-2 pieces)
- 10 .Then gather rice and carrot like pyramid and cover it.
- 11 Lower the heat and let to cook while covered for about 30 minutes
- 12 Tajik Pavlov will be ready.
- 13 If you want your Palov will be tasty prepare any kind of Salad from tomatoes.



## SHAK-SHAK

### Ingredients

- § *A flour wheaten in/c - 75 g,*
- § *eggs - 1-4 pieces,*
- § *margarine - 3 g,*
- § *sugar - 5 g,*
- § *milk integral-25 g,*
- § *salt-2 g, weight of the test - 120 g,*
- § *oil - 12 g*
- § *Sugar - 10 g, honey - 10 the Output - 120*



### Instructions

- § *From ready fancy pastry unroll sausages thickness of 1sm, balls in size about a cedar nut let cut and fry them up to golden color. On readiness fill in with the dissolved mix of sugar and honey. Chack-Chack it is possible to submit in the portions in a dish, a vase, forming a pyramid, a cone, etc. the Dough it is necessary to cut a star in the form of short noodles.*

# Where preparing sambusu?

alafin

sambusai kadugin



# Preparing sambusa Varakin

## Preparing sambusa Varakin

### Ingredients



### Instructions

## Kinds of sambusa



# Where preparing sambusu?

- Sambusu possible prepares in tandire and in oven.

