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In our family there are a few signature dishes that we cook on special occasions. The first of these dishes is pilaf. There are many varieties of pilaf. We cook pilau Afghan. Its main feature is the special rice imported from Iran. This rice special handling, therefore during cooking, it increases more than normal rice. It is a large and long grain, slightly brown color. So the risotto turns out beautiful.

In the Afghan pilaf put a lot of carrots, special Eastern spices. For example, one of them is cumin. It makes the dish not only flavorful and spicy, but also useful.

Meat for the Afghan pilaf roasted separately and then laid on top of cooked rice. All of this is served on a large flat dish.

Yet we have this signature dish like fish pie. A feature of this pie is that the dough for making it possible to put any dairy ingredient, which is in the fridge – sour cream, milk, kefir, ryazhenka. But one third of milk mixture should be mayonnaise.

In the filling of this pie are placed thin slices of raw potato and crushed green peas. Thanks to mayonnaise added in the batter, the potatoes turns out very tasty. So pie is also delicious.