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In our family, the most special holiday is the new year and birthdays. We are not adherents of a certain national cuisine, and there are special dishes that we always prepare on holidays.

Ma'nty is a traditional meat dish of the peoples of Central Asia, Turkey, Mongolia, Korea (Mandu), Tatarstan, Bashkortostan, Crimea, Kyrgyzstan, Kazakhstan and China. It consists of finely chopped meat in a thinly rolled dough, steamed in a manti-kazan.

Pilaf - oriental dish of boiled rice with fat and pieces of meat and spices.

Beshbarmak - dish of meat and thin chopped dough. Usually horse meat is used. Meat is cooked for a long time to get a rich broth. Then the meat is taken out of the broth and the prepared dough is dipped into it. The finished dough is laid out on a large plate and crushed meat is placed on top. Broth is usually drunk with food. This dish is not difficult to prepare, but takes a long time, about three hours. Previously, this dish was eaten by hand, not using cutlery. Hence the name "Beshbarmak" in translation from the Turkic languages (formed from "besh" and "barmak") means "five fingers".

In my childhood, I loved most when my grandmother cooked this dish. I spent a lot of time with her. Then when my mom cooks. And now I have already learned how to cook delicious.