



Recipe for Uzbek traditional Plov/Pilaf.:

Ingredients for 4-5 people.

800g mutton or beef.

100g sheep fat (dumba).

200-250g vegetable oil.

1 kg yellow carrot.

1-2 pieces onion.

2 pieces garlic.

1 kg rice (devzira).

50g raisins.

1 table spoon cumin seeds to taste.

Directions:

1. Cut meat into cubes. Cut slice onions in circles and cut slice carrots too.

2. Heat the pot (kazan) add sheep fat and melt in a pot as much as possible. Then, remove fried pieces of fat and add vegetable oil into the pot.

3. Heat the oil over medium high heat, add meat and deep fry until golden brown and add little bit salt.

4. Add onions into a pot and fry until golden brown.

5. Add carrots into a pot and you need fry carrots for a long time until golden brown and add little bit of salt.

6. And add water to a pot and bring to boil on medium heat and add garlic.

Leave it for 30-40 minutes after boil on medium heat.

7. Before adding rice, turn on the heat to medium high and start putting the rice into the pot. Water level should be 1-1.5 cm above of rice and bring to a boil on high heat and add raisins.

8. After 10 minutes flip the top of the rice to keep the rice evenly soft. Do not mix all ingredients together until plov is ready. Cook uncovered until the rice take all water.

9. When water totally gone gather the rice to the middle of the pot like a dome. And add a cumin to taste. Make a few holes until the bottom, so that the steam can come through from the bottom of the pot to get all rice properly cooked.

10. Turn the heat down to very low. Cover plov with the lid and let it steam for 25-30 minutes.

11. When its ready, carefully mix rice, meat and carrots. And put plov to the plate.

Enjoy your meal!