

TUKHUM BARAK, QOTIR BARAK

For preparation of *tukhum barak*, the dough is mixed in milk or in the egg, when it is dissolved and spread, rounded bits are cut off. Each piece of dough is stacked by folding them twice, and crescent is made of collars without sticking to the edge. The ingredients are made of egg.

For this purpose, sliced onion is fried in melted butter and then cooled in the air. After that egg, salt and pepper are added and mixed.

One spoonful of this solution is taken, poured into crescent dough paste, and put into the boiling salty water. Once *tukhum baraks* rise to the surface of water, they are boiled

two-three more minutes and sieved, put to the Khorezm plate called *badiya* and served with cream.

So that the *tukhum barak* became delicious and appetising, the egg yolk is added while mixing the flour. Then, the color of the egg dough will be yellowish and tasty.

Qotir barak is also prepared as *tukhum barak*. The ingredients should be hand-poured or chopped on the hasher, fried with onion and other spices, and placed in the prepared dough. Cooking process is just like the *tukhum barak*'s preparation process.

