

Presentation on the topic: Bashkir national dishes



Bashkir national dishes

The Bashkirs are a people inhabiting quite a large area in the southern Urals. In ancient times he led a semi-nomadic lifestyle, moving around in the warmer for flocks of sheep and herds of horses from pasture to pasture, in cold arranging wintering in the villages. Naturally, the lifestyle left a mark on the national way of life: folklore, crafts and, of course, culinary preferences.



In the Bashkir cookery is famous for the dish "Beshbarmak"

Beshbarmak, as well as besbarmak or beshbarmak is a traditional meat dish that is the culinary traditions of the Turkic peoples. Their original name of beef hot culinary product beshbarmak is due to the phrase "Besh Barmak", which literally translation from Turkic language means "five fingers" or "five."



"Echpochmak"

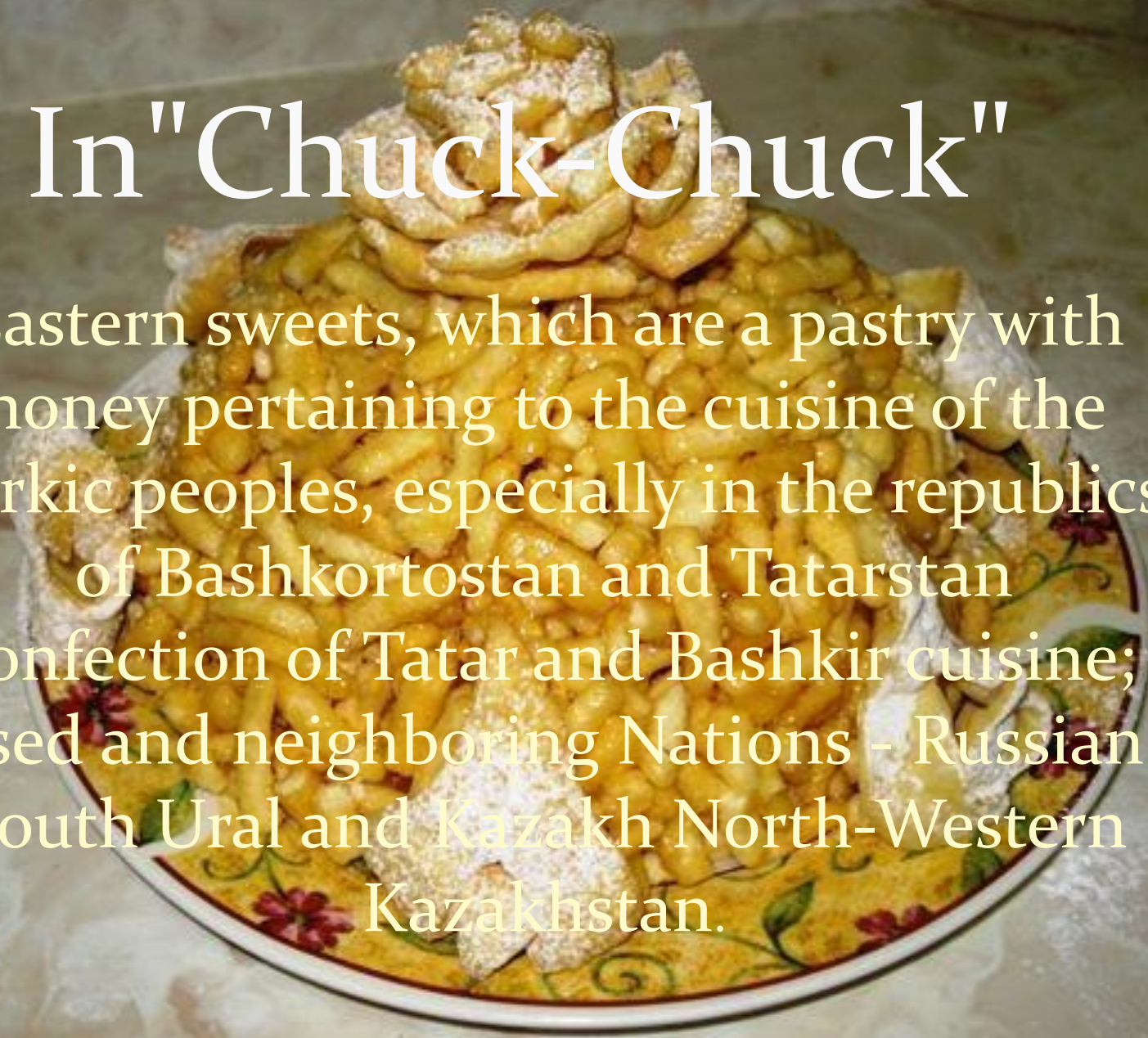
Tatar and Bashkir national dish, a baked product from a dough and less of unleavened dough, stuffed with potatoes, meat, usually mutton, and onions

Echpochmak (triangle)

The defining feature of the dish is not its form, but a method of cooking in which the filling is placed in echpochmak raw, unlike most other similar products.

In "Chuck-Chuck"

Eastern sweets, which are a pastry with honey pertaining to the cuisine of the Turkic peoples, especially in the republics of Bashkortostan and Tatarstan confection of Tatar and Bashkir cuisine; used and neighboring Nations - Russian South Ural and Kazakh North-Western Kazakhstan.





"Belyash"

Belyash — common in Russia and other CIS countries dish of Bashkir and Tatar descent. Belyash is a cruller from leavened or unleavened dough with minced meat or finely chopped

meat, with the obligatory hole from the top.

Widespread in Russia, the name tat is derived from the word belesh, which in Tatar and Bashkir cuisines called big cake baked from unleavened dough with various fillings, usually meat, sliced and mixed with potatoes or in rare cases with millet or rice, sometimes in the form of meals cooked in a pot with a "lid" made of unleavened dough. The closest relative of the tat is a Tatar pie peremyach.

Thomas

A photograph of a traditional Bashkir dish called Thomas. The dish is presented on a yellow and red patterned placemat. In the foreground, there is a large, ornate, dark brown bowl filled with a yellow chicken noodle soup. To its right, a smaller, similar bowl also contains the soup. Above the smaller bowl, there is a small, dark brown bowl filled with shredded, light-colored cheese. To the right of the cheese bowl, there are two small, ornate, dark brown jars with decorative patterns. A wooden spoon with a decorative head and a dark handle lies on the placemat to the right of the smaller bowl. The background is a light-colored surface.

Thomas is a traditional dish of the Bashkir cuisine. Nothing like homemade noodle soup with chicken. Very appetizing dish for everyday lunch or for a festive table, when the whole family is together!

Traditions of Bashkir cuisine, the lifestyle of the people that contributed to the original culture of the Bashkirs: wintering in the villages and accommodation for summer encampments were diversified diet and cooking opportunity.



Thank you for your attention!

