THE NATIONAL DISH OF KAZAKHS

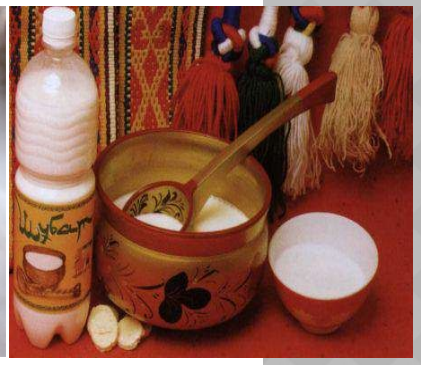
- Hospitality -was the main trait of the Kazakh people



- The national dish of Kazakhs:irimshik, zhent, balkaymac, Sary may, kumys, shubat, Nauryz-kozhe, kazy, Karta, zhaya, kuiryk - bauyr, baursaks, beshbarmak, kuyrdak, kurt.














- And the onset of spring holiday of nature renewal Nauryz Kazakhs meet for the table, which is definitely worth it Nauryz kozhe — porridge of the seven species of grain and sumalak





- Traditional bread of three types: baursaks,pellet, shelpek







IRIMSHIK

- Irimshik is a light brown color and taste sweet. The natural sweetness without adding sugar



ZHENT

- Zhent-national dish made of millet groats, with the addition of dried powdered cheese, melted butter, sugar, honey, raisins, nuts and other inredients



SARY MAY

- Sary may a food product made by churning cream obtained from cow's milk



KUMYS

Kumys dairy drink made from mare's milk.



SHUBAT

- Shubat-fermented milk drink of camel milk.



KAZY

Kazy a traditional meat sausage of a number of Turkic peoples, considered a delicacy



KUIRYK - BAUYR

- Kuiryk – bauyrthis is a ritual dish of the Kazakhs from the liver and broad tail fat.



BESHBARMAK

- The dish is chopped boiled meat with noodles



KURT

- Kurt dry milk product. Prepared from sheep, goat and cow's milk.

