

**Uzbek transcript:**

Sabzimiz ham biroz yumshashni boshladi. Lekin yaxshiroq pishishi kerak... Qopqog'ini yopamiz.

Xo'sh olovimiz juda past, endi guruchni solamiz. Guruchni solishdan oldin, guruchni yaxshilab yuvish kerak. Endi bir necha marta yuvaman, man uch marta yuvaman guruchni yaxshilab yuvish kerak solishdan oldin. Endi aytganimizdek bir kilo guruch bu... Guruchni solayotganimizda guruchni aralastirmaymiz. Guruch faqat ustida bo'lishi kerak. Xos'h endi...endi guruchni yaxshi yoyamiz, bit xil qilib...lekin aralastirish kerak emas. Guruchimiz faqat ustida bo'lishi kerak. Bizda aralastirmaydi guruchni... Ta'bga qarab...tuz solinadi ta'bga qarab... Tuz solinganidan keyin...tuz solinganidan keyin suvni solamiz.

Suvimiz barmoqning bir bo'g'imiga qadar bo'lishi kerak. Demak biz yana biroz solamiz. Bu albatta qancha suv solish...bu albatta qancha solish guruchning naviga ham bog'liq. Masalan, ba'zi guruchlar ko'proq suvda pishadi, ya'ni ancha ko'proq suvni talab etadi. Ba'zi guruchlar bo'lsa ko'p suvda tez titila boshlaydi. Shu uchun guruchga qarab suvni solishni maslahat bergan bo'lardim. Suv solingandan keyin olovni juda ham baland qilamiz. Olovni juda ham baland qilamizu...qaynashini kutamiz.

**English translation:**

The carrot started getting soft. But it has to cook more... We cover it.

Well, the fire is very low. Now we shall put the rice in. Before putting the rice in, you have to wash it thoroughly. Well, I wash it several times. I wash it three times. You have to wash it well before putting it in. As we said it is a kilo of rice... While putting the rice in, we do not stir it. The rice has to stay on top. Well, now...now we will spread the rice nicely, evenly...but no stirring. The rice must be only on top. We do not mix it... As you like...add salt to your taste... After we put in the salt...after the salt...we add the water. The water should be about two to three centimeters over the rice. So we will add some more. Of course, how much water...the amount of water depends on the sort of rice as well. For example, some rice cooks in more water, i.e., need more water. Some rice turns into a mush in lots of water. That's why I would advise to add the water according to your rice. After we pour the water in, we turn up the heat. We increase the heat...wait until it starts boiling.

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