

Uzbek transcript:

Aytib o'tganimdek somsaning juda ko'p turlari mavjud. Hozir somsaning boshqa bir turini pishiramiz, Buxoroda bizda buni sambo'sai chapaki deb aytishadi, lekin oz'bek tilida manimcha somsa deb aytiladi. Bu somsa ham turli xil mahsulotlar bilan qilinishi mumkin. Masalan, ba'zan go'sht bilan qilinadi, ba'zan kartoshka bilan qilinishi mumkin, ba'zan qovoq bilan ham qilinadi, ba'zan ko'kliklar, turli xil ko'kliklar, yalpiz bilan qilinishi mumkin. Masalan, boshqa joylarda ko'kli somsa deb aytishadi buni. Bu uchun, somsa uchun ham avval xamirni tayyorlaymiz. Xamir uchun bizlarga suv, tuz va un kerak. Xo'sh, taomimiz uchun xamir qorishni boshlaymiz. Bu uchun bizga bir stakan suv, suvga bir ozgina...tuz solamiz. Suvimiz sho'r bo'lishi kerak. Suvga unni qo'shamiz. Endi amerikaliklar kabi man unchalik ham hisoblamayman, o'lchab solmayman mahsulotlarni, chunki bizda faqat qo'lni o'zi biladi, ko'z biladi, ko'z bilan...taxminan solamiz, endi xamirimiz juda qattiq bo'lishi kerak. Qattiq xamir qoramiz. Buni shu aralashtirayot...aralashtirish davomida bilishimiz mumkin, qancha un ketishini. Xamirimiz tayyor bo'layotganda o'zi qo'limizga yopishmaydi, masalan, hozir yopishayapti, tayyor bo'lgan sari yopishishni to'xtaydi, yopishishdan to'xtaydi. Bemalol qo'limizdan ajraladi tayyor bo'lsa agar, hatto idishimiz ham toza bo'ladi. Xamirimizni yaxshilab aralashtirishimiz kerak, yaxshilab mushtlashimiz kerak...qancha ko'p mushtlasangiz shuncha yaxshi deb aytishadi. Qarang idishimiz toza bo'lyapti. Qo'limizni tozalab boramiz. Endi xamirimizni zuvala shakliga keltiramiz...o'rtacha hajmdagi...endi bu...o'rtacha hajmda bo'lishi kerak. Xamirimiz...zuvalalaganimizdan keyin, yarim soat, bir soat atrofida dam beramiz xamirimizga.

English translation:

As I said there are different kinds of *somsa*. Now we shall make another kind of *somsa*. In Bukhoro we call it *sambosai chapaki*, but in Uzbek, I think, they call it *somsa*. This *somsa* also can be made from various ingredients. For example, sometimes it made with meat, sometimes with potatoes, sometimes with pumpkin, sometimes with greens, various greens...can be made with mint. For example, in some other places they call it *ko'kli somsa*¹. For this, for *somsa* we prepare the dough first. For the dough we need water, salt and flour. Well, we shall start making the dough. For this we take one glass of water, we add some salt...salt to the water. The water must be very salty. We mix the flour into the water. Well, unlike Americans I do not measure things that much. I do not weigh them before adding, because as we say the hands know, the eyes know, roughly... We measure with our eyes. Well, the dough has to be very stiff. We shall make a stiff dough. You may know it...can figure it while mixing, how much flour you need. As the dough is ready it stops sticking to the hands. For example, it is sticking right now, as it gets ready, it will stop sticking. It will easily come off of our hands; even the dish will be clean. We had to mix the dough well, we have knead well...the more you knead,

¹ Ko'kli somsa – somsa with greens

the better they say. You see the dish is becoming clean. Keep cleaning your hands [from the dough]. Now we shall split them into balls...a medium size...well, this...it should be of medium size... Our dough...after we split it into the balls, we let it rest for about half an hour or an hour.

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