

Uzbek transcript:

Xozir man yana boshqa shaklda yoyishni ko'rsatmoqchiman, bodom shakli deyiladi bizlarda. Hatto Buxoroda *Bodomi somsa* deyiladi. Endi bunda ikki tomonini birlashtiramiz. Ikki chetini bir-biroviga keltiramiz. Yarim oy shakliga keltirganimizdan keyin, bir tomonidam bukishni poshlaymiz, siqqanimizdan keyin uchini ko'taramizu yana siqamiz. Yana bir marta xuddi shunday qilishni ko'rsataman. Yoyganimizdan keyin...ikki tomonini birlashtirib yarim oy shakliga keladi...va bukishni boshlaymiz. Yana qisamiz va uchini ko'taramiz...qisganimizdan keyin uchi ko'tariladi. Yarim oy shakliga keltirdik yana. Xamirimiz qancha sovuq bo'lsa shuncha shaklga keltirish osonroq, chunki sariyog'imiz erishni boshlaydi...sariyog'imiz eriydi va xamirimiz ozgina o'xshamay qoladi. Xo'sh endi somsalarimizning ustiga tuxum surtamiz. Ba'zan tuxum ustidan keyin zira ham sepiladi. Bu endi bezash uchun albatta, lekin ba'zilar...shuni ham aytib o'tish kerak-ki, ba'zilar zirani yoqtirmaydi. Xo'sh ana duxovkamiz to'rt yuz Fahrenheitda turibdi, Farengeytda...endi bizda odatda shu...Selsiyda qancha bo'ladi bilmayman, shu o'rtadan ozgina yuqoriroq bo'lishi kerak, juda ham balandmas, lekin o'rtacha...o'rtadan yoqoriroq bo'lishi kerak, o'rataga nisbatan yoqori. Xo'sh endi buni yarim soat, qirq daqiqa pishirib olamiz duxovkada.

Endi ochamiz, ana somsalarimiz ham tayyor.

English translation:

Now I want to show another way of folding it. We call it almond shape. In Bukhoro it is called almond *somsa*. For this one we attach two sides. We bring two sides together. After it is in the shape of crescent we shall start folding one side...We press and lift the corner and press again. I will show how to make it again. After we spread it...if we bring two sides together it becomes like crescent...Then we start pinching. Again squeeze and lift the corner...after pressing left the corner. Again it is a crescent shape. The colder the dough is the easier to bring it into shape, because the butter starts melting...The butter melts and the dough loses its shape. Well, now we will brush our *somsa* with egg. Sometimes cumin is sprinkled over the egg. Well it is just for decoration, but some...We have to note that some people do not like cumin. Well, our oven is set to 400 degrees Fahrenheit, in Fahrenheit...well, we usually...I do not know how much it is in Celsius. It should be higher than medium, not too hot, just medium... It must be a little higher than medium. So now we shall bake them in the oven for half an hour, forty minutes.

Now we shall open [the oven], here you see, *somsas* are ready.

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