

Uzbek transcript:

Xo'sh palovimiz ham tayyor bo'ldi. Yarim soatcha, yarim soatlar atrofida damga qo'ydik uni, qopqog'ini yopib, endi ochamiz. Ovqatni suzayatganimizda ham aralashtirmaymiz. Umuman palovning farqi shundaki aytib o'tganimdek viloyatlarda turlicha tayyorlanadi deb, biz Buxoroda guruch bilan boshqa mahsulotlarni aralashtirmaymiz. Ular doim qavat-qavat shaklida bo'ladi, birinchi qavat guruch, keyin sabzi, keyin go'sht, lekin boshqa viloyatlarda masalan, guruch bilan boshqa mahsulotlarni aralashtirishadi suzishdan oldin. Bizda aralashtirmaydi. Mana, palovimiz ham tayyor, yoqimli ishtaha! Aytib o'tganimdek O'zbekistonning har bir viloyatida palov turli xil tayyorlanadi, masalan, Samarqandda sariq sabzidan qilinadi odatda, bizda qizil sabzidan qilinadi. Bundan tashqari boshida manimcha xato qildim o'zbek taomi deb aytib, chunki palov, manimcha nafaqatgina O'rta Osiyo, balki butun Osiyo davlatlarida pishiriladigan taom hisoblanadi. Lekin bizlar nima uchundir faqat o'zbek milliy taomi deb o'ylaymiz. Har bir davlat palovni o'zining milliy taomi deb hisoblaydi.

English translation:

Well, our *palov* is ready. For half an hour, for about half an hour we let it simmer, cover it, now we shall open the lid. We won't stir the dish even when we are serving it. In fact, how *palov* is different, as I said it is prepared differently in each region. We in Bukhoro do not mix the rice with other ingredients. They are always in layers, first layer is rice, then carrot, then meat, but in other regions for example, they mix rice with other ingredients before serving. We do not mix. Here our *palov* is ready. Enjoy it! As I said in Uzbekistan *palov* is prepared differently from region to region, for example, in Samarkand they make it usually with yellow carrots. We make it with red [orange] carrots. Besides I made a mistake, I think, at the beginning naming it an Uzbek dish, because *palov* is made not only in Central Asia, but all Asian countries. But for some reason we think it is an Uzbek dish. Each country claims it to be its own traditional dish.

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