

# 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, boursaks, 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: boursaks, 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 ingredients



# 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.

