

A detailed still life painting depicting a traditional Georgian meal. The central focus is a large, roasted chicken, possibly a whole bird, served on a dark platter. To the left, a tall, slender glass filled with a golden-brown liquid, likely wine, stands on a surface. In the foreground, a round, golden-brown loaf of bread sits on a plate. Beside it, a small white bowl contains a dark, textured substance, possibly a dip or sauce. A knife with a wooden handle lies on the table. The background is a muted, dark greenish-brown, providing a rich contrast to the warm tones of the food. The overall style is that of a classical still life painting, with fine brushwork and a focus on texture and color.

Merab Beradze

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Beradze M.

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Little vocabulary of herbs and spices

Fresh Herbs

Basil – Rekhani

Celery – Niakhuri

Cilantro – Kindzi

Dill – Kama

Mint – Pitna

Parsley – Okhrakhushi

Summer Savory – Kondari

Dried Herbs & Spices

Cinnamon – Darichini

Cloves – Mikhaki

Coriander – Kindzi

Fenugreek – Utskho Suneli

Marigold – Imeruli Shaprani

Indian Caraway – Dira

Satsivi



Products:

- 1 turkey
- 400 g onions
- 1 tablespoon dry coriander
- 1 tablespoon utskho suneli
- 4—5 cloves garlic
- 1 hot pepper
- 2 tablespoon pounded saffron (“yellow flower”)
- 450—500 g dry walnuts
- 2—3 tables spoon vinegar
- 2 eggs
- Salt, clove and cinnamon to taste

It is truly believed that no Georgian table, especially a festal one, can do without satsivi. So let satsivi introduce you to the Georgian cuisine!

Put a fat well-cleaned turkey into a big saucepan and cover it with water. Close the cover, put the saucepan on the stove and cook for 30—40 min., often removing the scum, until the turkey is ready. Put the turkey on a wooden or enamelled board and salt it from inside and outside. Put the turkey into the stove and cook until the skin turns red. Remove fat from the broth left in the saucepan. Pour half glass of the fat over fine-shredded onions and stew them on a pan until the onion turns pink. Pour broth into the mass and cook for 10—15 min.

Separately prepare the seasoning: pound dry walnuts, dilute them in half glass of vinegar, add pounded dry coriander, utskho suneli (dry spices), saffron, garlic, and pepper and mix. Pass the mass through a sieve, pour it into the broth and boil on a low fire for approx. 20 min, stirring constantly. Let the broth cool, pour in 2 yolks beat up in a spoon of vinegar and stir to prevent the yolk from

curdling. Then cut the turkey into pieces, put into a deep dish and pour over the satsivi sauce and some walnut oil.

If you follow the instructions properly, you will have the essence of the Georgian table – His Majesty the Satsivi, so inviting and tasty! True, it takes time to cook satsivi, but it will really enrich your table and everybody is sure to love it!

Enjoy with “Tsinandali” wine.

Walnut Sauce (Bazha)



Products:

50 g walnuts

50 g onions

2 cloves garlic

1 sprig dill

3—4 pomegranates

1 red pepper

Mince walnuts, onions, garlic, coriander, dill, and red peppers; add salt and mix thoroughly. Boil some water, cool it, mix with pomegranate juice, and add in the minced seasoning. Pour in some walnut oil.

Chakapuli



Products:

1 kg fatty mutton / lamb meat with bones

1/2 kg onions

1 bunch estragon

Coriander and parsley, 5 sprigs each

1 teas glass fresh tkemali

2 glasses white wine

Pepper and salt to taste

Take fat mutton or lamb meat with bones, cut it into small pieces and put into a saucepan. Pour in some water to cover the meat and cook on a slow fire, then add shredded onions and stew. Add shredded parsley, coriander, estragon, cook for approx. 5 min. and put in some fresh tkemali. When the tkemali is done, pour in some white wine and season with salt and pepper.

Enjoy with “Tsinandali” wine or “Mukuzani”

Chicken Chikhirtma



Products:

- 1 hen, approx. 800—900 g
- 4 eggs
- 2 tablespoons vinegar
- 4—5 bulbs onions
- 3 teaspoons wheat flour
- 1 teaspoon dry saffron (“yellow flower”)
- 1/2 glass finely shredded coriander
- Salt to taste

Cut up a fat chicken, put the pieces into a saucepan and stew in their own juice until the chicken meat turns pink. Add onions and finely shredded coriander and stew on a low fire, stirring carefully. Salt to taste, add approximately 10 glasses of cold water, and boil. Mix in some wheat flour and boil for 10 more minutes. Pour in 4 yolks, stir thoroughly and pour in some white vinegar. Dilute 1 teaspoon of dry saffron in 1/3 glass of hot water and leave for 2 hours, then filter. Serve chikhirtma while hot.

Конец ознакомительного фрагмента.

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