

УЗГЕНСКИЙ РИС

Country of origin: Kyrgyzstan

Type of product: Rice

Product information: This Rice is one of the oldest and most common foods. Connoisseurs pilaf sure that there is no better rice than Uzgen (devzira) and there is no land for its cultivation is better than in Uzgen. Experts attribute this to the unique climate and mineral composition of the soil, as well as ideal for terraces landscape unit.

Unique Uzgen rice can be the hallmark of Kyrgyzstan. The founder is considered to be a culture of China. A Kyrgyz fertile soil contributed to its further development. For several centuries, a special sort of cereal is a success. Moreover, the local rice farmers grow rice on ancient traditions. To do this, they have to work on the ankles in water. And the reward for hard work - a high quality product.

Dëzire -one of the best local varieties. Grains elongated, ribbed, with a red tint. Rice powder is reddish in color. 100 g of rice varieties about 2800 -3000 grains. Distributed throughout the Ferghana valley, but grows well in the Osh region, especially in the Uzgen district. Dëzire at a rate of water absorption, nutritional value, relatively less loss of nutrients positively different from other types of rice. Swollen risinki dëzire increase in size by 2 - 2.5 times.

I must say that the concept of "Uzgen rice" is very broad, because it's different. There are large varieties of rice that grow next to the snowy mountains, there are varieties that grow along the origins of the Kara-Darya, and there are varieties that grow on the terraces of the river near the Iasi local reservoir base. This pilaf lover be sure to ask the seller the place of origin of rice, because it affects the taste of the dish.

This figure is also called "number Kuruch", which translates as "hand-rice". The fact that, in order to determine the quality of the rice, carried out a small ritual. In one of the hands taking a little bit of rice, and then rubbed it with the back of a second hand. After gathering all this into a fist, blow away through the hole rice pollen. Only after this simple combination can be considered rice in all its glory. The distinguishing feature of high-quality rice, suitable for pilaf - a clear line in the middle of a pinkish grain, his integrity, and large size. This figure is more expensive than white rice.



Source:

- State Service of Intellectual Property and Innovation under the Government of the Kyrgyz Republic (Kyrgyzpatent) - <http://www.patent.kg/index.php/ky/appellation-of-origin/106-naimenovanie-mest-proiskhozhdeniya-tovara/841-obshchaya-informatsiya.html>
- <http://www.time.kg/vremyag/3624-uzgenskiy-ris.html>