S H A K E R I Y A W I T H M E A T

Ingredients
200 grams of cooking cream
Cup water
4 tablespoons cornstarch
1 and a quarter teaspoon salt
1.5 yoghurt
Yogurt:
2.5 liters of water
peel half a lemon
small onion
small carrot
2 dry lemons
2 cinnamon sticks
2 bay leaves
5 cardamom pods
5 rams of cloves
1 kilo of meat

Directions
To boil the meat: we put in a pot on the fire ghee and let it heat up, then add the onions, carrots, lemon peel, cinnamon, bay leaf, cloves, cardamom pods, then fry them all and then add the meat and stir until it takes the desired color and leave until boiling and after boiling we reduce Fire, close the pot, and leave until cooked. Yogurt stage: We put milk in a bowl, then put in another bowl, we want, water, and then we mix the ingredients, then add them to the bowl of milk, then add the cooking cream, then add salt, then mix the ingredients well on the cold, then grill the milk on a low heat and after grilling the milk Leave it to boil over a low heat, then add a little meat broth to the bowl of milk, then mix the broth with the milk and leave them for 15 minutes. After 15 minutes, we add the meat to the bowl of milk and leave them for 15 minutes, then the chakriya is ready.

C H E F O M A R

Bon Apetit!