**Uzbek Pılav**

½ kg chopped meat

1 onion

2 cups rice

3 carrots

2 tbsp butter

¼ cup olive oil

2 teaspoons salt

1 teaspoon cinnamon

1 tbsp raisin

Soak rice for half an hour in 1 teaspoon salt added boiling water, wash and drain.

Peel carrots, boil for fifteen minutes, drain and slice to long thin strips, fry both sides in olive oil, then cover the inside of a deep pan like sun rays with a single layer of fried carrot strips.

In a separate pan stir meat, chopped onions, butter and salt over high heat for fifteen minutes, gradually add boiling water, cook over low heat for about half an hour, then remove from pan with a skimmer and place over carrots. Add rice, cover with remaining meat broth. Add boiling water if broth does not cover rice. Start cooking over high heat, reduce heat when water starts boiling and cook until it is totally absorbed. Add cinnamon and raisins, stir only the layer of rice gently, turn up side down by using a plate that exactly fits the saucepan, slide over a service plate.