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FROM THE SILK ROAD TO THE LAND OF SPICES: A COMPARATIVE ANALYSIS OF

Uzbek and Indian Culinary Traditions

Shamshidinova Nozimaxon Sherzodovna
Student of Uzbekistan State World Languages University

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Abstract: Uzbek and Indian cuisines are two of the most well-known culinary traditions in Asia. Although they developed in different geographical, cultural, and historical environments, both cuisines use food to express hospitality, family identity, celebration, and cultural continuity. This article compares famous Uzbek and Indian dishes, including plov and biryani, somsa and samosa, manti and dumplings, lagman and dosa, shashlik and tandoori dishes, as well as vegetarian foods such as dal and vegetable curries.

The study uses a qualitative and comparative approach based on academic articles, UNESCO documents, official tourism sources, and reliable media publications. The findings show that Uzbek cuisine has been strongly shaped by Central Asian agriculture, pastoral traditions, and the Silk Road, while Indian cuisine reflects the country's remarkable regional diversity, religious traditions, spice trade, and historical interactions with Persian, Mughal, Portuguese, and British cultures. Plov and biryani are particularly important because both dishes represent hospitality, celebration, and shared cultural identity. The comparison also shows that somsa and samosa have a common historical connection, while lagman and dosa demonstrate how similar ingredients can be used in very different culinary traditions.

The article concludes that Uzbek and Indian cuisines are different but connected culinary systems. Both cuisines continue to change through globalization, migration, tourism, and digital media, while still preserving strong regional identities and cultural values.

Keywords: Uzbek cuisine, Indian cuisine, plov, biryani, Silk Road, spices, culinary heritage, food culture, comparative study, gastronomic tourism.

INTRODUCTION

Food is one of the strongest expressions of culture. It reflects the geography, climate, history, religion, and social life of a country. In both Uzbekistan and India, traditional dishes are closely connected to family life, hospitality, religious practice, festivals, and national identity.

Uzbek cuisine is internationally recognized for dishes such as plov, manti, somsa, lagman, shashlik, and shurpa. These dishes reflect the agricultural and pastoral traditions of Central Asia, as well as the influence of trade routes that connected East and West. Uzbekistan's official tourism platform states that the country's culinary heritage developed through centuries of cultural exchange along the Great Silk Road.

Indian cuisine is also famous around the world, but it is much more regionally diverse. India includes many different food cultures, from the rich curries and breads of the north to the rice, coconut, and fermented dishes of the south.

Although Uzbek and Indian cuisines are different, they have important similarities. Both use rice, bread, spices, meat, vegetables, and filled pastries. Both cultures also treat food as a sign of respect and hospitality.

The main purpose of this article is to compare Uzbek and Indian culinary traditions through a cultural and historical lens. The central research question is: How do Uzbek and Indian cuisines reflect their historical experiences, regional environments, and cultural values?

LITERATURE REVIEW

Uzbek cuisine developed in a region located at the crossroads of Central Asia. The territory of present-day Uzbekistan has historically been home to settled agricultural communities, nomadic pastoral groups, merchants, artisans, and travelers.

The Silk Road played a major role in the movement of food products, cooking techniques, and culinary knowledge across Eurasia. UNESCO explains that Silk Road trade included not only silk but also spices, cereals, fruits, vegetables, and other goods.

Plov, also known as osh or palov, is considered the central dish of Uzbek cuisine. It is traditionally prepared with rice, meat, onions, carrots, cumin, and oil, cooked slowly in a large kazan.

In 2016, UNESCO inscribed "Palov culture and tradition" on the Representative List of the Intangible Cultural Heritage of Humanity. This recognition shows that plov is not simply a national dish; it is a living cultural practice shared by communities across Uzbekistan.

Indian cuisine is one of the most diverse culinary systems in the world. It is not a single national cuisine but a collection of regional food traditions shaped by climate, agriculture, religion, language, and history.

A socio-historical review published in the Journal of Ethnic Foods explains that Indian food culture developed through several major historical periods: the prehistoric era, the Vedic era, the Mughal period, and European colonization.

The Mughal period had a particularly strong influence on North Indian cuisine. Mughlai food introduced or popularized rich curries, kebabs, rice dishes, naan, kofta, and biryani.

Spices are especially important in Indian cuisine. Cumin and coriander have long been common across India, while saffron, cardamom, pepper, nutmeg, and ginger were associated with southern India and the Malabar Coast.

The Silk Road was not only a trade route for luxury goods; it was also a major channel for culinary exchange. Rice, spices, filled pastries, and bread-based dishes moved across regions through trade, migration, and cultural contact.

RESULTS AND DISCUSSION

Plov and biryani are the most famous rice dishes of Uzbekistan and India. Both dishes combine rice with meat, spices, and aromatic ingredients, but they differ in preparation methods and cultural meanings.

Uzbek plov is cooked in a kazan, a large cast-iron pot. Rice is slowly cooked with lamb or beef, onions, carrots, cumin, and oil. The dish is strongly connected to hospitality and is commonly served at eddings, religious ceremonies, and family gatherings.

Indian biryani is also a festive rice dish, but it usually involves layering rice with marinated meat or vegetables, yogurt, saffron, and spices. Hyderabadi biryani is known for its spicy flavor, while Lucknowi biryani is associated with Awadhi cuisine.

Somsa and samosa are filled pastries that show a clear culinary connection between Central Asia and South Asia. Uzbek somsa is usually baked in a tandoor and filled with meat, onions, pumpkin, potatoes, or greens. Indian samosa is commonly fried and filled with spiced potatoes, peas, onions, lentils, or meat.

The Indian samosa developed from the earlier sambusa, a filled pastry found in Central Asian and Middle Eastern culinary traditions. This similarity demonstrates that food traditions can travel across borders and adapt to local tastes.

Lagman and dosa represent two different ways of using grains. Lagman is based on hand- pulled wheat noodles, while dosa is based on fermented rice and lentil batter.

Masala dosa is a thin, crispy fermented crepe made from rice and lentils. It is filled with spiced potatoes and served with sambar and coconut chutney. South Indian cuisine is strongly associated with rice, coconut, curry leaves, mustard seeds, and fermentation.

Meat is important in both cuisines, but its role differs across regions and communities. In Uzbek cuisine, lamb and beef are central ingredients. In India, meat dishes are especially important in Kashmir, Hyderabad, Punjab, and parts of eastern and northeastern India.

However, vegetarian food has a much larger role in Indian cuisine than in Uzbek cuisine. Lentils, beans, rice, vegetables, dairy products, and spices form the basis of many Indian meals.

Bread is essential in both Uzbek and Indian food cultures. Uzbek non, patyr, shirmoi-non, and katlama are commonly eaten with plov, shurpa, manti, and other dishes. Indian breads include naan, roti, paratha, puri, and chapati.

Spices are important in both cuisines, but they are used differently. Uzbek cooking commonly uses cumin, black pepper, coriander, cinnamon, bay leaves, sesame, and barberry. Indian cuisine uses a much wider range of spices, including turmeric, cardamom, cinnamon, cloves, saffron, ginger, chili, mustard seeds, curry leaves, and garam masala.

Hospitality is one of the strongest similarities between Uzbek and Indian food cultures. In Uzbekistan, plov is more than a meal; it is a social ritual. In India, food is also closely connected to hospitality, family life, and religious practice.

Both Uzbek and Indian cuisines include regional variations. Uzbek plov differs across Samarkand, Tashkent, Bukhara, Khorezm, and the Fergana Valley. Indian biryani also differs across Hyderabad, Lucknow, Kolkata, and other regions.

Uzbek and Indian cuisines have become increasingly visible in global food markets. Indian dishes such as butter chicken, biryani, samosa, and masala dosa are widely available in restaurants around the world. Uzbek plov, manti, somsa, and lagman are also becoming more popular through tourism, migration, restaurants, and social media.

The comparison shows that both dishes transform rice into a symbol of generosity, celebration, and cultural pride. However, plov emphasizes slow communal cooking in a
kazan, while biryani often emphasizes layering, aroma, saffron, and regional spice combinations.

CONCLUSION

This article compared Uzbek and Indian culinary traditions by examining their historical development, regional diversity, ingredients, cooking methods, and cultural meanings. The findings show that Uzbek cuisine is strongly shaped by Central Asian agriculture, pastoral traditions, and the Silk Road, while Indian cuisine reflects the country's remarkable regional diversity, religious

traditions, spice trade, and historical interactions with Persian, Mughal, Portuguese, and British cultures.

The comparison of plov and biryani shows that both dishes represent hospitality, celebration, and shared cultural identity. However, plov emphasizes slow communal cooking in a kazan, while biryani often emphasizes layering, aroma, saffron, and regional spice combinations.

The comparison of somsa and samosa also demonstrates that food traditions can travel across borders and adapt to local tastes. Although the two dishes are now strongly associated with different countries, they share a common culinary ancestry.

Overall, Uzbek and Indian cuisines are different but connected culinary systems. Both cuisines continue to change through globalization, migration, tourism, and digital media, while still preserving strong regional identities and cultural values

Comparison of Uzbek plov and Indian biryani

Feature	Uzbek plov	Indian biryani
Main ingredients	Rice, lamb or beef, carrots, onions, cumin, oil	Rice, meat or vegetables, yogurt, saffron, spices
Cooking method	Slowly cooked in a kazan	Often prepared in layers
Cultural role	Weddings, holidays, hospitality, family gatherings	Festive meals, regional identity, celebrations
Regional variations	Samarkand, Tashkent, Bukhara, Khorezm, Fergana	Hyderabadi, Lucknowi, Kolkata, and other styles
International recognition	UNESCO-listed plov culture and tradition	Globally recognized regional rice dish

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