



**Inspiring
Traditions...**

**Cook Tash Kordo
in the foothills of
Teskey Ala-Too
Mountains**

Time and schedule:
Upon request

Duration: 2 Day tour
Location: Jaichy Yurt Camp,
South Shore of Issyk-Kul



South Shore of Issyk-Kul

**Cook the famous ancient
dish Tash-Kordo and bake
Tokoch bread in a Kazan**

**Visit Jaichy Yurt Camp
and see how present day
nomads are living**

**Enjoy a trip to Kok-Say
Glacier or an alpine lake in
Teskey Ala-Too Mountains**

PARTNER





📍 **Contact to Book:**
South Shore DMO Office
Toichubekov Culture House
37 B.MambetovStreet
Bokonbaevo

☎ +996 772 67 33 07
🌐 southshorekg.com
✉ southshoreik@gmail.com
📺 @destinationsouthshore
📷 @destinationsouthshore



Price to Include:

**Round-trip transport from
Bokonbaevo DMO office**

**Cooking workshop and full
Lunch/Dinner**

**2 days accommodation in
Yurt Camp**

Trekking guide

**Hiking or Horseback riding to
Kok-Say Glacier or Alpine Lake**



Tash Kordo

Tash Kordo is an ancient dish, and is prepared by nomads who hunt and cook their fresh kill in a burning stone pit before bringing it back home.

Today, the dish has been revived by a local hero, Baatyrbek who lives in the Issyk-Kul region, in the village of Kok-Sai. He learned the recipe from the village elders who imparted to him the traditional art of preparing Tash Kordo.



Baatyrbek experimented with the recipe, but found that nothing was better than the original combination of meat, salt and fire. The cooking process takes two days, the first day involves marinating the meat and heating the fire oven, and on the second day, the meat is cooked in the smoldering heat of the rocks around it.