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QEYMEH NESAR

The Festive Jeweled Rice of Qazvin.



By Mozhgan

The Name is a Disguise

Khoresh Gheimeh



- Everyday split-pea & dried lime stew.
- Earthy, humble, served over rice.

VS

Qeymeh Nesar



- Noble Qazvini festive rice.
- A towering festival of color, layered with pride.

Born in the Royal Capital

Originating in 16th-century Qazvin during the Safavid era, this masterpiece is the ultimate symbol of Persian hospitality—crafted for weddings, celebrations, and honored guests.

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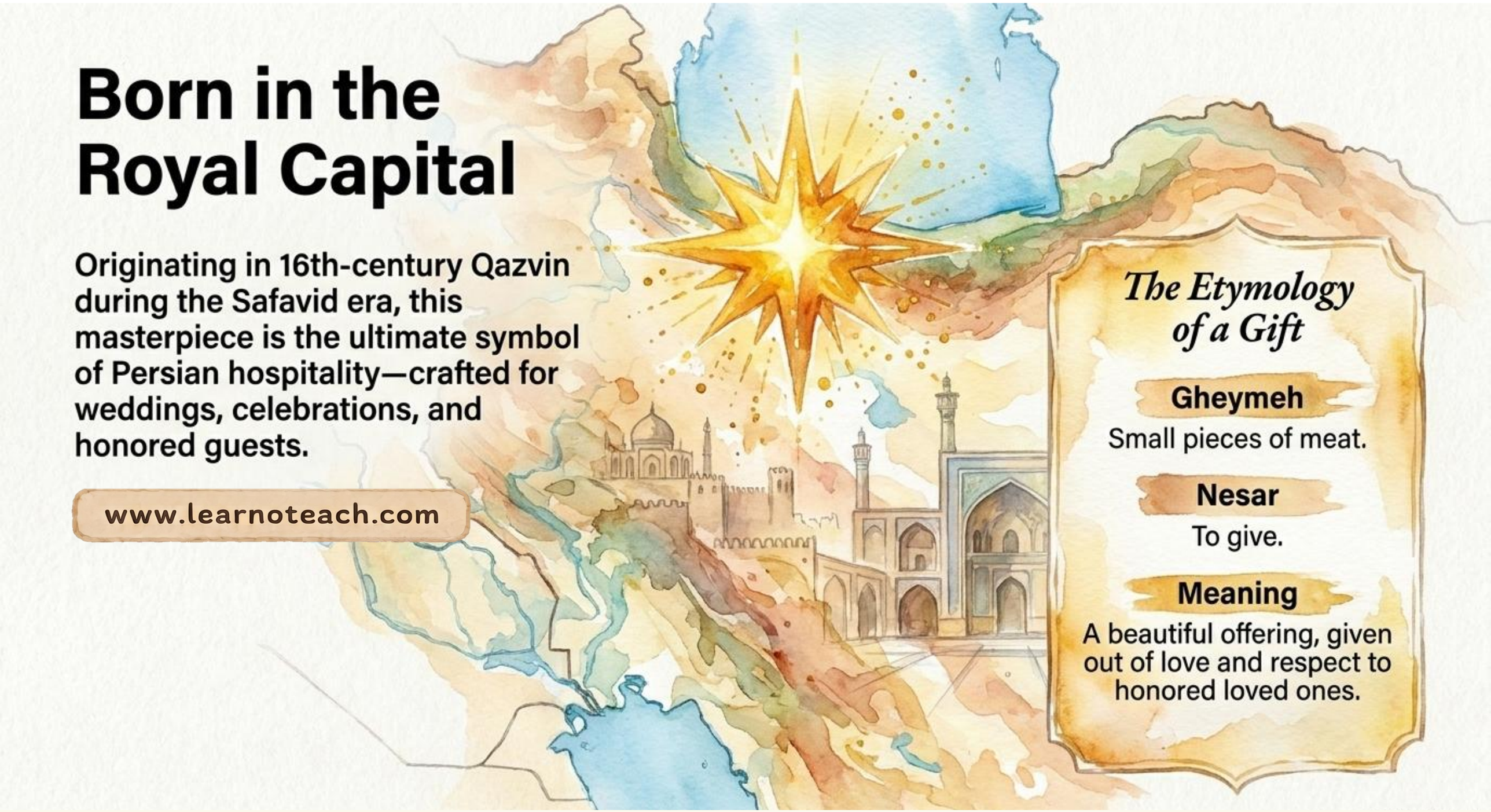

The Etymology of a Gift

Gheymeh

Small pieces of meat.

Nesar

To give.

Meaning

A beautiful offering, given out of love and respect to honored loved ones.

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Pure Golden Saffron

Za'faran



Ruby Barberries

Zereshk



Slivered Almonds

Bādām

Raw Green Pistachios



Pisteh

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The Components (Serves 4)



3 Cups Basmati Rice



400g Lamb or Beef (diced)



1 Large Yellow Onion



Jewels: Zereshk, Bādām, Pisteh, Orange Peels



Aromatics: Rose Water & Brewed Saffron



Advieh (Spices): Cinnamon, Cardamom, Turmeric, Black Pepper, Tomato Paste

01. The Aromatic Meat

Sear diced lamb with onions, turmeric, and warm cinnamon until browned.

Simmer gently with tomato paste, cardamom, and black pepper until perfectly spoon-tender. The sauce should reduce to a rich, thick glaze.



02. Parboil & Steam

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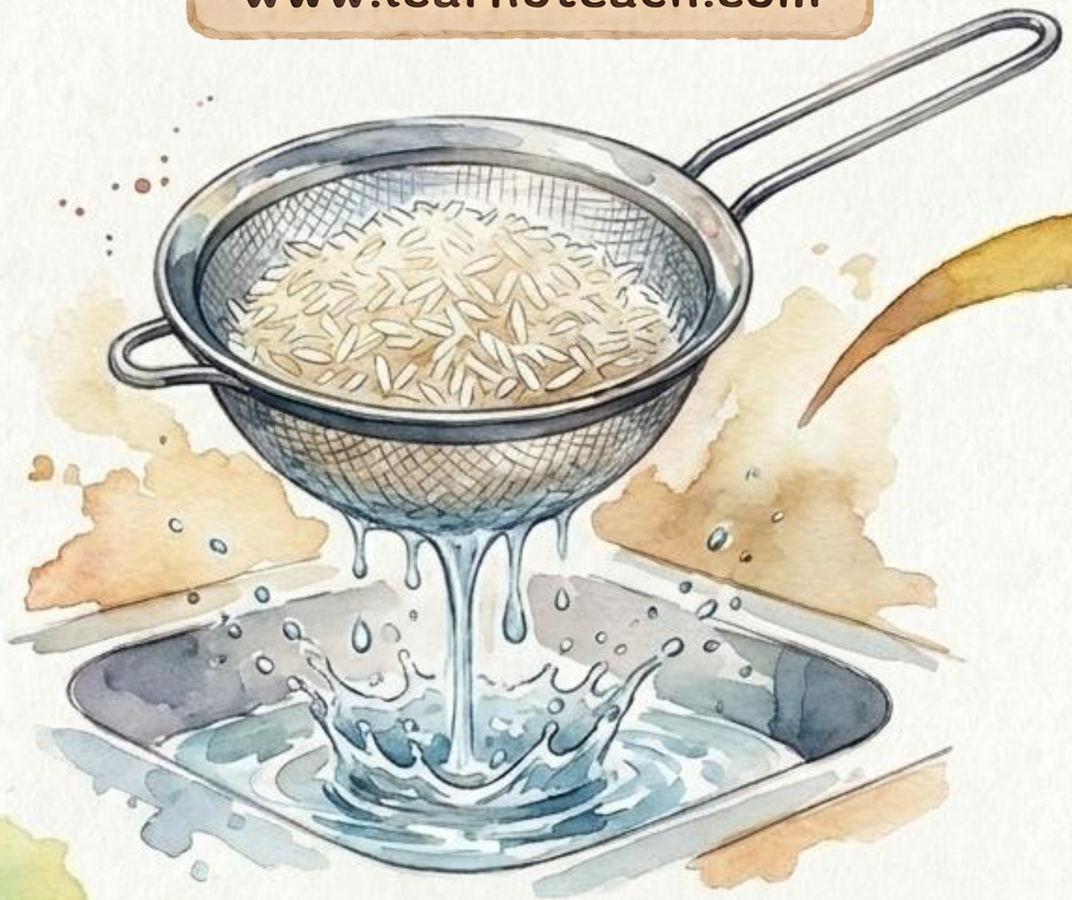

Boil the rice until al dente (soft outside, firm center), then drain.



Return to a covered pot and steam gently on low heat for 45 minutes until impossibly fluffy and aromatic.

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03. The Glistening Zereshk

Wash the tart Zereshk and briefly sauté them in a touch of butter with a pinch of sugar.



Keep the heat low!

Barberries burn easily. Remove from heat the moment they become glossy, plump, and warm.

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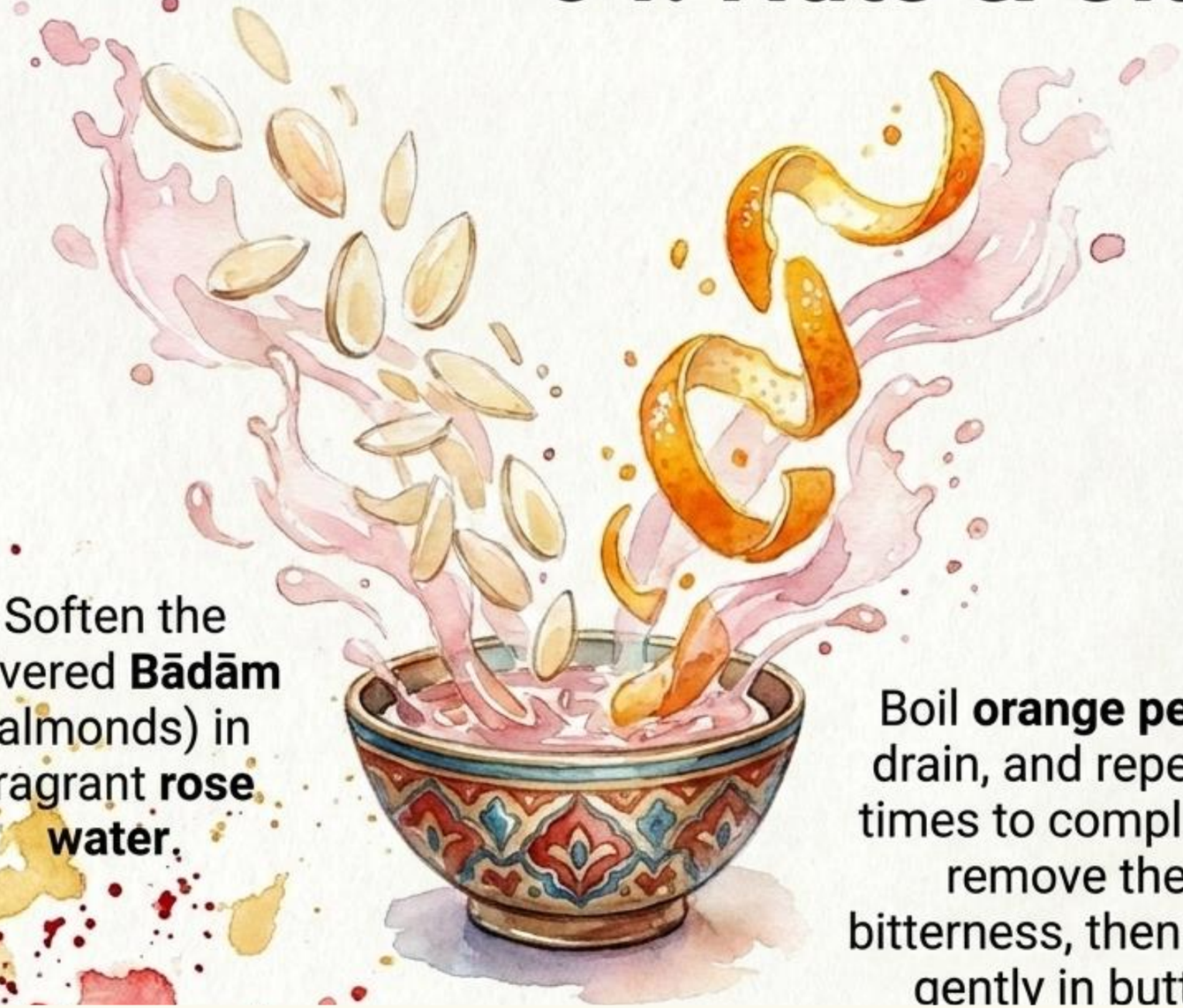
04. Nuts & Citrus



Soften the slivered **Bādām** (almonds) in fragrant **rose water.**

Boil **orange peels,** drain, and repeat 3 times to completely remove their bitterness, then warm gently in butter.



Leave the Pisteh (pistachios) raw! Do not sauté them; keep their vibrant emerald green color intact for the final garnish.

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05. The Saffron Crown

Brew pure, high-quality **Za'faran** threads into a liquid gold.

Gently fold this liquid into a separated portion of the freshly **steamed white rice** to create a **vibrant golden topping.**

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06. Layering the Masterpiece

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Layer 5: Lavish scatters of glistening ruby barberries, almonds, green pistachios, and orange peel.

Layer 4: The glowing saffron rice crown.

Layer 3: A second blanket of white rice.

Layer 2: The tender, spiced meat & rich sauce (hidden within).

Layer 1: Fluffy white rice base.

A Modern Twist: Plant-Based Magic

The soul of Qeymeh Nesar lies in its spices and layered jewels, not just the meat.



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Replace the lamb with hearty **mushrooms** and **tender chickpeas**. Simmer them in the exact same rich turmeric, cinnamon, and cardamom broth for a **deeply satisfying vegetarian feast.**

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Nosh-e-Jaan

(May it nourish your soul).

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Serve hot alongside **fresh minted yogurt** and **crispy golden Tahdig.** A true taste of Qazvin—where every grain tells a story of hospitality, heritage, and joy.

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