

Tomshi; A Tasty Bread Made of Soil!

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is part of Hormozgan Province. There is a strange mountain on the island whose soil is used as a kind of spice by the locals! This seems to be the only edible mountain of the world.

The soil of the mountain is used by the locals to bake fish and bread, and make pickles, jams, and sauces.

The existence of iron oxide has given the soil a red colour. The island is referred to as the world's largest red soil reserve.

This beautifully-coloured soil has a special place in the native foods of the island. It is used in many seafood recipes and even in a local bread called "Tomshi". The name is derived from the Farsi phrase "Tou Moshti" which means a handful of something. This is because you need a handful of the dough to bake this special type of bread.

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