



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Mushroom Soup

Mantar Çorbası



8.8 oz mushroom  
1/3 cup vegetable oil  
4-5 tbsp flour  
4 cups gravy  
1 tsp salt  
Juice of half lemon

- # Wash the mushrooms and boil them in the 1/2 litre boiling water with lemon, keep the forms of the mushrooms.
- # Roast the flour with oil until it turns into pink.
- # Add the gravy on it, and boil for a while.
- # Add the finely sliced mushrooms into the boiling gravy.
- # Boil them for a while, and then add salt.
- # Serve hot.

Note: You can add finely sliced chicken into the soup also.