



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

Ocak Soup

Ocak Çorbası



1 cup orzo
1 + 1/2 litres water
1 cup yogurt
1 egg
1 tbsp flour
2 tomatoes
1 tsp dried mint
1 tsp salt
1/6 cup vegetable oil

- # Fill a pot with water, add some salt, and boil.
 - # Add orzo into the boiling water. Cook orzo for 10 minutes.
 - # In the meanwhile whisk the flour, yogurt and egg in a bowl until it turns smooth.
 - # Add this mixture into the soup slowly and stir.
 - # Peel the tomatoes, cut into so tinny cubes. (In the meantime stir the soup time to time.)
 - # Roast the tomatoes with oil over medium heat until soften.
 - # Add the roasted tomato into the soup, add dried mint and remaining salt and then cook for 5 more minutes.
- Serve hot.

Note: You must chop the tomatoes, because grating does not give the same result.