



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

Berlin Style Chicken Soup

Berlin Usulü Tavuk Çorbası



1 small chicken
1 bay leaf
1 small onion
10 cups water
2 medium carrots
2 tbsp wheat starch
1 cup canned green peas
2 cups noodle
2 tsp salt

For Garnish:
2 - 3 stems of parsley

- # Put the chicken into the pot, and add 10 cups of water, 1 peeled but not chopped onion and 1 bay leaf on it. Cook the mixture, until the chicken softens totally.
- # Remove the cooked chicken from the pot, cast the onion and the bay leaf in the soup away. Let the chicken cool down.
- # Place the chicken broth over medium heat and add thickly grated carrot in it.
- # When the mixture reaches to the boiling temperature, add noodle in it and boil the mixture for 5 more minutes.
- # Meanwhile, remove the bones of the chicken and pick the chicken into small pieces.
- # When the noodle softens, add canned green pea, chicken pieces and salt in it.
- # Dissolve the starch in 1/2 cup of cold water and pour this mixture into the soup slowly. Stir the mixture for about 2-3 minutes to prevent the starch turn into balls.
- # Turn the heat to low and boil the soup for 10 more minutes by stirring time to time. Then, remove it from the stove.
- # Fill the hot soup into the bowls and sprinkle finely sliced parsley all over just before the serving.

Note: If you want to use fresh peas, cook the peas in chicken broth until it softens before adding the grated carrot. Then you can follow the same processes.