



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

Mushroom Soup with Cream

Kaymaklı Mantar Çorbası



20-25 mushrooms
2 tbsp butter
3 tbsp flour
1 cup yogurt
1 cup milk
2 tbsp cream
1 tsp salt
6 cup water

- # Roast the flour with butter for about 2-3 minutes. Remove it from the stove and rest it to cool down.
- # Add yogurt on it and whisk until the mixture turns smooth and homogenous. Add 3 cups cold water and mix it.
- # Place the pot again over medium heat. Cook it by stirring constantly until it reaches boiling temperature. When it reaches boiling temperature, add chopped but uncooked mushrooms. Then, cook the soup for about 15 minutes more.
- # Whisk the mixture of cream and milk in another bowl and add into the soup.
- # Add 3 cups hot water and salt into the soup. Then boil it for a while more.
- # Serve it hot.

Note: If you add yogurt into hot mixture it becomes bad.