



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

Fresh Tarhana Soup

Taze Tarhana Çorbası



4 cup milk
2 cup yogurt
4 tbsp flour
1 tbsp tomato paste
1 tbsp pepper paste
1 egg
2 tbsp butter or margarine
1 tsp salt

- # Roast the flour with butter for a while and remove from the stove.
- # When the flour colds add pastes and yogurt, mix by a fork or beater.
- # Add egg, salt, milk and bouillon if you have.
- # Put on the heat again.
- # Add water until it gets a little bit thick consistency.
- # Stir until it starts to boil.
- # Serve hot.

Note: You can garnish the soup with dried mint.