



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

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## Coarsely Ground Wheat Soup

Yarma Çorbası



2 cup yogurt, condensed is advised  
1 cup wheat  
1 tbsp margarine  
1 tbsp dried mint  
6 cup water or gravy  
1 tsp salt

- # Put the wheat in a deep bowl and add water, let it stand overnight. The day after boil until they soften.
- # Add 6 cup water and boil, add the whisked yogurt and water in a separate bowl by stirring.
- # Cook over low heat after adding the salt.
- # Melt the margarine in a skillet, and add dried mint on it, after making it red for about 1-2 minutes, pour all over the soup.
- # Serve hot.

**Note:** This soup is from Amasya region.