



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

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## Yogurt Soup

Yoğurt Çorbası



3 cups yogurt  
1 egg  
1/3 cup flour  
7 cups water  
1 bouillon  
2 tsp salt

For Upper Side:  
4 tbsp sunflower oil  
1/2 tbsp crushed red pepper

- # Whisk the mixture of the yogurt, egg, flour and salt by a beater in a pot, which is not aluminum.
- # Add the boiling water into the mixture very slowly while stirring the mixture. Whisk or blend it to smoothen it, before placing over the heat.
- # Place the soup over medium heat. Cook it by stirring constantly. When it reaches to the boiling temperature, add the chipped bouillons in it.
- # Turn the heat to low. Boil it for 5 more minutes. Remove it from the stove and pour into the bowls, while it is hot yet. Pour the mixture of hot oil and crushed red pepper all over the soup before serving it.

**Note:** If you want to use strained yogurt in this soup, you should increase the measure of the salt a little.