



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

Yayla Soup

Yayla Çorbası



5 tbsp rice
2 cups yogurt
8 cups water
2 tbsp flour
7 tbsp vegetable oil
1 tsp crushed red pepper
1 tbsp dried mint
1 + 1/2 tsp salt

- # Boil the rice with some water.
- # Add 8 cups water and boil for a while.
- # In the meantime blend the yogurt with flour.
- # Add some boiling water into the mixture for warming it.
- # Add the warm mixture in to the mixture with rice slowly, add salt.
- # Wait for a few times after it starts to boil.
- # Make the oil red hot with crushed red pepper and dried mint.
- # Pour this red hot mixture all over the soup. Serve hot.

Note: You can also add 1 egg into the mixture of yogurt.