



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

Sultan's Son's Soup

Şehzade Çorbası



2 cups almond
2 cups milk
2 tbsp butter
1 cup flour
8 cups broth
2 tsp salt
1/2 tsp black pepper

For Upper Side:
8 tbsp vegetable oil
1 tsp crushed red pepper
1 tbsp sliced parsley

- # Boil the almonds for a short time, and then decorticate their inner skin. Add milk on it and blend the mixture to turn it to puree.
- # Put butter and flour into a pot and stir it over medium heat constantly. Keep it over the heat until the color of the flour darkens a little.
- # Add broth onto the roasted flour and boil it by keeping stirring.
- # Add the mixture of almond and milk on it, add salt and black pepper also. Cook it over medium heat by stirring time to time.
- # When the soup reaches to the boiling temperature, turn the heat to low and cook the soup over low heat for 10 more minutes.
- # Prepare the upper side mixture meanwhile. Put the vegetable oil and crushed red pepper into a skillet. When the color of the oil turns to red, remove the skillet from the stove and add finely sliced parsley in it.
- # Fill the cooked soup into the bowls and pour the mixture of crushed red pepper all over the soup, and then serve them hot.

Note: This soup is cooked for the circumcision fests of the Prince Selim and Prince Beyazid, sons of Kanuni Sultan Suleyman, in 1539 at first time.