



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

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## Winter Soup

Kış Çorbası



1 medium onion  
1 big cabbage leaf  
1 big carrot  
1 big potato  
1 small celery  
1 medium leek  
1/3 cup vegetable oil  
1 tbsp flour  
2 tsp salt  
1 bouillon

For the Liaison:  
1 egg  
2 tbsp flour  
Juice of 1 lemon  
1 tbsp tomato paste

- # Dice the carrot and celery, and slice the leek into matchbox sized pieces, dice the cabbage into small cubes also. Slice the onion finely.
- # Put the vegetable oil into a big pot and make it hot. Then, add the finely sliced onion on it. Cover the lid of the pot and cook the onions, until they soften.
- # Sprinkle 1 tbsp flour all over, sauté the mixture for a while, and then add 11 cups hot water also.
- # Add the carrot and celery into the mixture, firstly. After 10 minutes cooking, add the leek and cabbage also, and cook the mixture for 10 minutes.
- # Finally, add the diced potato into the mixture to prevent it from darkening.
- # While cooking the potatoes for 5 minutes, prepare the liaison. Put tomato paste, egg, 2 tbsp flour, lemon juice and salt into a deep bowl, and whisk it well
- # Add 1/2 cup of boiling soup into this mixture to make it warmer. Then, add this mixture into the soup very slowly, by stirring the soup constantly.
- # After liaison addition, add the chipped bouillon and cook the soup for a while, after it reaches to the boiling temperature. Then, remove it from the stove.
- # Garnish it with crushed red pepper and serve it hot.

**Note:** The reason of 1 tbsp flour addition after roasting the onion, is decreasing the smell of the celery and cabbage.