



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

Potato Soup

Patates Çorbası



4 medium potatoes
1 big onion
1 piece of chicken
1 tbsp butter
6 cups water

For the Liaison:
1 egg
1 tbsp flour
2 cups milk
3 tsp salt

- # Wash the potatoes, peel and cut into a few pieces, and place into a pot. Add the diced onion on it.
- # Add 6 cups of water on it and cook the mixture until the potato softens.
- # Boil chicken piece with 2 cups water in a separate pot.
- # When the potato softens blend the mixture to turn into puree.
- # Place the puree into a pot, and add the chicken meat, which is picked into pieces, add butter also. Sauté it over medium heat, for a while. Then, add 6 cups of boiling water of the chicken on it.
- # Add the liaison of the mixture of milk, yolk, flour and salt into the mixture slowly and stir it meanwhile.
- # Cook the soup for a few minutes more, when it reaches to the boiling temperature. Theni remove it from the stove.
- # Fill it into the service plate and garnish with crushed red pepper.

Note: Potato may be grated, and then boiled also. If you use this method, there is no need to blend it later.