



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

Red Lentil Soup Lemon Sauce

Terbiyeli Mercimek Çorbası



1 cup red lentil
2 potatoes
1 carrot
1 onion
2 cups milk
Juice of a lemon
1 tbsp flour
2 tsp salt
5 cups water
2 tbsp vegetable oil

- # Boil the mixture of red lentil, potatoes, onion and carrot with 5 cups water in the pressure cooker.
- # Drain the mixture, or blend them to get them as puree.
- # Whisk the mixture of milk, lemon juice, 1 tbsp flour and salt in a separate bowl.
- # Take 1 ladle mixture of lentil and pour into the milky mixture to make it lukewarm.
- # Get the mixtures together slowly, add oil.
- # Cook over medium heat until it starts to boil.
- # Serve hot.

Note: You can add 1 egg into the milky mixture, if you want.