



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

Celery Soup

Kereviz orbas



3 medium celeries
1 small onion
5 cups water or broth
7 tbsp sunflower oil
1 + 1/2 tsp salt
1/2 tsp black pepper

For the Liaison:
1 tbsp flour
Juice of a big lemon
1 egg

To Garnish:
2 - 3 stems of parsley

Wash the celeries, decorticate and dice them. Pell the onion and dice it finely.
Put sunflower oil into the pot and make it hot over medium heat. Then, add the celery and onion on it. Roast the mixture, until the celeries turn to transparent.
Add 5 cups of water or broth onto the roasted vegetables. Cook the mixture, until the celeries soften totally over medium heat. (About 20-25 minutes.)
Meanwhile, prepare the liaison of the soup. Whisk the mixture of lemon juice, flour and egg in a bowl.
Add the liaison into the cooking soup at once and stir the soup urgently.
Stir the soup constantly until it reaches to the boiling temperature. Then, turn the heat to low, and add salt in it. Cook it for 5 more minutes by stirring time to time.
Add black pepper into the soup, before removing it from the stove. Fill it into service paltes and garnish with sliced parsley.

Note: Celery includes B and C vitamins, too much ferrous, iodine, manganese and phosphate.