



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

Tomato Soup

Domates Çorbası



8 tbsp vegetable oil
8 tbsp flour
3 ripe tomatoes
3 tbsp tomato paste
1 small onion
1 long green pepper
2 cups milk
9 cups gravy
3 tsp salt

- # Roast the flour with oil, until it turns into pink.
- # Add finely sliced onion and pepper on it, and roast until the onion turns into transparent.
- # Add grated tomatoes and tomato paste, and cook 5 more minutes.
- # Finally add milk and gravy, drizzle salt and boil for once.
- # Drain the cooked soup to get it smooth.
- # Cook for a while after draining and serve hot.

Note: There is not onion and pepper addition into the soup in fact. They are used for flavouring.