



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

Cairo Soup with Liaison

Terbiyeli Kahire Çorbası



1 big onion
3 garlic cloves
1/3 cup vegetable oil
1.1 pounds spinach leaves
2 tbsp rice
2 medium tomatoes
2 tsp salt
1 tsp black pepper
8 cups broth or water

For the Liaison:
2/3 cup milk
2 tbsp flour
1 egg

Dice the onion and garlic finely and roast them with olive oil, until they soften.

Firstly, add finely slice spinach leaves, then add diced tomato on it.

When the color of the spinach changes a little, add washed and strained rice, and add 8 cups of water or broth on it. When the mixture reaches to the boiling temperature, turn the heat to low and cook it for about 10 more minutes.

Meanwhile, prepare the liaison of the soup. Whisk the mixture of milk, flour and egg, until it smoothens. Add 1/2 cup of boiling soup onto the liaison to make it warmer, then pour it into the soup.

After adding the liaison, add salt and black pepper also. Cook it for a while more, then serve it hot.

Note: Cairo Soup with Liaison is an old Egyptian recipe.