



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

Italian Style Tomato Soup

İtalyan Usulü Domates Çorbası



4 big tomatoes
1 medium onion
1 cup orzo
1 tbsp flour
1/2 cup vegetable oil
7 cups water or broth
2 tsp salt

For Garnish:
1 cup grated kasar cheese

- # Dice the onion finely and fry it in vegetable oil, until it turns to transparent.
- # Add peeled and cut into cubes tomato on it. Cover the lid of the pot, and cook it until the tomato seems as tomato paste.
- # Strain the cooked mixture of tomato and onion by a strainer, which has big holes. Then put it into the pot again.
- # Add 1 tbsp flour into the mixture, and roast it for about 4-5 minutes, until the smell of the flour goes away.
- # Meanwhile, boil the orzo in a separate pot with enough water, without losing its original shape.
- # When the smell of flour goes away, add 7 cups of water or broth into the tomato mixture.
- # When the soup reaches to the boiling temperature, add the boiled orzo in it and add salt also. Cook it over low heat for 10 more minutes, then remove it from the stove.
- # Fill the hot soup into the bowls, sprinkle grated kasar cheese all over.

Note: Macaroni chips are used in this originally, instead of orzo.