



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

Thimble Soup

Yüksük Çorbası



6 cups hot water
2 bouillon cubes
1 cup thimble pasta
1 tsp dried mint
7 tbsp vegetable oil
1 tsp salt
1 tbsp tomato paste

- # Dissolve the bouillon cubes in hot water.
- # Add salt into it, boil, and add thimble pasta.
- # When the pasta gets cooked, add the tomato paste which is roasted with oil, sprinkle mint all over.
- # Serve hot.

Note: This soup is cooked with "Turkish style ravioli" instead of thimble pasta, in Eastern cities.