



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

Garlic Soup

Sarımsak Çorbası



40 garlic cloves
5 tbsp olive oil
1 + 1/2 tbsp flour
1 bay leaf
6 cups gravy
1 tsp salt

- # Peel the garlic cloves, add them into the olive oil which is a little bit hot in a pot.
- # When the garlic cloves turn to transparent, drain its oil into a separate bowl. Add gravy on the garlic cloves, and then add bay leaf.
- # When the gravy starts to boil, turn the heat to low and cook for 5 more minutes.
- # At the end of the time remove the bay leaf from the pot. Blend the mixture of garlic and gravy until the garlic cloves turn to too small pieces.
- # Add the blended mixture and salt onto the roasted flour. Boil it for 10 minutes.
- # Serve hot.

Note: Garlic soup is a Spanish recipe.