



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

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## Ocak Soup

Ocak Çorbası



1 cup orzo  
1 + 1/2 litres water  
1 cup yogurt  
1 egg  
1 tbsp flour  
2 tomatoes  
1 tsp dried mint  
1 tsp salt  
1/6 cup vegetable oil

- # Fill a pot with water, add some salt, and boil.
  - # Add orzo into the boiling water. Cook orzo for 10 minutes.
  - # In the meanwhile whisk the flour, yogurt and egg in a bowl until it turns smooth.
  - # Add this mixture into the soup slowly and stir.
  - # Peel the tomatoes, cut into so tinny cubes. (In the meantime stir the soup time to time.)
  - # Roast the tomatoes with oil over medium heat until soften.
  - # Add the roasted tomato into the soup, add dried mint and remaining salt and then cook for 5 more minutes.
- Serve hot.

**Note:** You must chop the tomatoes, because grating does not give the same result.