

Siveydiz Soup

Authentic Turkish Siveydiz Soup from Gaziantep with fresh garlic, lamb, and chickpeas. Perfect spring comfort food recipe with yogurt base.

15	25	40	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Siveydiz Soup

Ingredients

- 1 lb fresh garlic
- 1 lb scallion
- 1 lb stew meat
- 2.5 lb strained yogurt
- 1 cup chickpea
- 4 tbsp butter
- 2 tbsp dry mint
- 0 pinch salt
- 0 pinch black pepper
- 0 pinch chili flakes

Instructions

- 1 Prepare the chickpeas**

Place 1 pound dried chickpeas in a large bowl and cover with cold water by 2 inches. Soak overnight for at least 8 hours.
- 2 Cook the meat and chickpeas**

Drain the soaked chickpeas and place in a large pot with 1 pound stew meat and 8 cups water. Bring to a boil over high heat, then reduce to medium-low and simmer covered for 45-60 minutes, until both meat and chickpeas are tender when pierced with a fork.
- 3 Prepare the vegetables**

While the meat cooks, peel and finely chop 1 pound green onions (white and light green parts only) into ½-inch pieces. Peel and mince 2.5 pounds fresh garlic.
- 4 Prepare the yogurt mixture**

Whisk 1 cup plain yogurt with ½ cup cold water in a medium bowl until smooth and well combined.
- 5 Temper the yogurt**

Slowly add ½ cup hot cooking liquid from the meat pot to the yogurt mixture, whisking constantly to prevent curdling. Continue whisking for 30 seconds until the mixture is warm and smooth.
- 6 Add yogurt to soup**

Remove the soup from heat and slowly pour the tempered yogurt mixture into the pot while stirring constantly with a wooden spoon. Stir for 1-2 minutes until fully incorporated.

7 Season the soup

Add the chopped green onions and minced garlic to the soup. Season with pinches of red pepper flakes, black pepper, and salt to taste. Return to low heat and simmer for 5 minutes, stirring occasionally.

8 Prepare mint butter and serve

Heat 4 tablespoons butter in a small skillet over medium heat until melted. Add 2 tablespoons dried mint and cook for 30 seconds until fragrant. Ladle the soup into bowls and drizzle the mint butter over each serving.

Tips

Soak chickpeas overnight in plenty of water with a pinch of baking soda to help them cook faster and become more tender.

When tempering yogurt, use room temperature yogurt rather than cold from the refrigerator - it's less likely to curdle when heated gradually.

Cut the fresh garlic and onions just before cooking to preserve their delicate flavor and prevent them from becoming bitter.

Add the fresh garlic in the last 10-15 minutes of cooking to maintain its subtle flavor - overcooking will make it bitter.

Stir the soup constantly while adding the tempered yogurt to ensure even distribution and prevent separation.

Toast the dried mint in butter until fragrant but not brown - burnt mint will add a bitter taste to the soup.

Taste and adjust the seasoning at the end, as the saltiness can vary depending on your broth and yogurt.

Serve immediately after adding the mint butter while the soup is hot and the mint oil is aromatic.