

K?ymal? ?ehriye ?orbas?

Traditional Turkish ground meat vermicelli soup recipe. Perfect comfort food with simple ingredients - ground beef, pasta, and aromatic spices.

15

HAZIRLIK DK

30

PI?IRME DK

45

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

K?ymal? ?ehriye ?orbas?

Malzemeler

- 1 tbsp butter
- 0.5 tbsp olive oil
- 4.8 oz ground beef
- 1 tbsp tomato paste
- 1 capia pepper
- 2 cup water
- 1.5 cup orzo
- 0.5 tbsp dry mint
- 0.5 tbsp black pepper
- 0.5 tbsp salt

Yap?l???

- Prepare the meat base**

Heat 1 tablespoon butter and 0.5 tablespoon olive oil in a large saucepan over medium-high heat until the butter foams and subsides. Add 4.8 oz ground beef and cook, breaking it up with a wooden spoon, until browned and no pink remains, about 5-7 minutes.
- Stir in 1 tablespoon tomato paste and cook for 1-2 minutes until it darkens and becomes fragrant. Add the finely chopped kapya pepper and cook for another 2-3 minutes until softened and slightly caramelized.**
- Build the broth**

Pour in 2 cups water and bring to a rolling boil over high heat. Add 0.5 tablespoon salt, 0.5 tablespoon black pepper, and 0.5 tablespoon dried mint, stirring to combine.
- Reduce heat to medium-low to maintain a gentle simmer. Add 1.5 cups vermicelli pasta and stir gently to prevent sticking.**
- Cook the vermicelli**

Simmer for 8-10 minutes, stirring occasionally, until the vermicelli is tender but still has a slight bite and the soup has thickened slightly.
- Final seasoning and serve**

Taste and adjust seasoning with additional salt and pepper as needed. Remove from heat and ladle into bowls immediately while hot.

?puçlar?

Use a combination of butter and olive oil for the most authentic Turkish flavor - the butter adds richness while olive oil prevents burning.

Brown the ground meat properly before adding other ingredients to develop deep, complex flavors that form the soup's foundation.

Toast the vermicelli lightly in the fat before adding liquid for extra nutty flavor and better texture retention.

Add the tomato paste after browning the meat and cook it for 1-2 minutes to eliminate any raw taste and deepen the color.

Season gradually throughout cooking rather than all at once - taste and adjust salt, pepper, and spices at each stage.

If the soup becomes too thick during cooking, add hot water or broth gradually to maintain the desired consistency.

Garnish with fresh herbs just before serving to maintain their bright color and fresh flavor.

For richer flavor, use homemade beef or chicken stock instead of water, reducing the salt accordingly.