

Köz Sebze Çorbası

Köz Sebze Çorbası - Turkish roasted vegetable soup with smoky flavors. Healthy, nutritious, and perfect as a starter or light meal.

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|-------------|------------|-----------|----------|--------|
| 5 | 25 | 30 | 4 | Medium |
| HAZIRLIK DK | PİŞİRME DK | TOPLAM DK | PORSİYON | ZORLUK |

Köz Sebze Çorbası

Malzemeler

- 2 carrot
- 1 onion
- 1 potato
- 1 broccoli
- 3 clove garlic
- 5 sprig fresh oregano
- 3 tbsp flour
- 3 tbsp butter
- 0 olive oil
- 1 tsp salt
- 1 tsp black pepper
- 4 cup vegetable broth

Yapılış

- Prepare vegetables**

Preheat your oven to 220°C (428°F). Cut the 2 carrots, 1 potato, and 1 onion into 2-inch pieces. Peel the 3 cloves of garlic and leave whole. Cut the 1 broccoli into medium florets.
- Roast the vegetables**

Arrange all vegetables and garlic on a large baking sheet. Drizzle with 3 tablespoons olive oil and season with salt and pepper. Toss to coat evenly.
- Roast**

Roast for 25-30 minutes until vegetables are tender and lightly caramelized around the edges. The carrots should pierce easily with a fork.
- Make the roux**

Heat 3 tablespoons butter in a large pot over medium heat until melted and foaming. Add 3 tablespoons flour and whisk constantly for 2-3 minutes until the mixture is smooth and lightly golden.
- Gradually add broth**

Gradually add 4 cups vegetable broth while whisking constantly to prevent lumps. The mixture should be smooth and slightly thickened.
- Combine and simmer**

Add the roasted vegetables and 5 sprigs fresh thyme to the pot. Bring to a boil, then reduce heat and simmer for 10 minutes to blend flavors.

7 Blend the soup

Remove thyme sprigs. Use an immersion blender to puree the soup until completely smooth, about 2-3 minutes. Alternatively, blend in batches in a regular blender until smooth.

8 Season and serve

Season with 1 teaspoon salt and 1 teaspoon black pepper, or to taste. Heat through for 2 minutes and serve hot.

?puçlar?

Use fresh, seasonal vegetables for the best flavor and nutritional value.

Cut all vegetables into similar sizes to ensure even roasting and cooking times.

Don't overcrowd the roasting pan - use two separate pans if necessary to achieve proper caramelization.

Roast vegetables until they have golden-brown edges and are tender throughout for maximum flavor development.

Toast the flour and butter roux until it's lightly golden to eliminate any raw flour taste.

Add roasted vegetables to the broth gradually, tasting as you go to achieve your preferred flavor intensity.

For extra richness, stir in a splash of cream or a dollop of Greek yogurt just before serving.

Garnish with fresh herbs, a drizzle of good olive oil, or toasted seeds for added texture and visual appeal.