

Tarhana Çorbası

Traditional Turkish Tarhana Soup recipe with authentic flavors. Easy homemade comfort food perfect for cold days. Ready in 50 minutes.

20

HAZIRLIK DK

30

PIRME DK

50

TOPLAM DK

4

PORSİYON

Medium

ZORLUK

Tarhana Çorbası

Malzemeler

- 1 tbsp basil
- 1 capia pepper
- 0.5 tbsp pepper paste
- 0.5 tbsp tomato paste
- 1 tbsp dry mint
- 1 tbsp butter
- 2 tbsp olive oil
- 8 cup water
- 1 cup plain yogurt
- 4 scoop turkish tarhana

Yapılışı

- Prepare the base**

Finely dice the bell pepper into 1/4-inch pieces. Heat a large saucepan over medium heat and add the diced pepper with 8 cups of water. Bring to a rolling boil, then add 1 tablespoon tarhana powder and stir until completely dissolved.
- Reduce heat to medium-low and simmer the mixture for 15 minutes, stirring occasionally, until the pepper is tender and the liquid has reduced slightly.
- Temper the yogurt**

Place 1 cup plain yogurt in a medium bowl. Using a ladle, slowly add 4 scoops of the hot soup liquid to the yogurt, whisking constantly to prevent curdling. This process of gradually warming the yogurt is called tempering.
- Slowly pour the tempered yogurt mixture back into the saucepan while stirring continuously. Simmer gently for 5 minutes, stirring frequently, until the soup is heated through and well combined.
- Make the herb oil**

Heat 1/2 tablespoon olive oil and 1/2 tablespoon butter in a small skillet over medium heat until the butter melts and begins to foam. Add 1/2 tablespoon tomato paste and cook, stirring constantly, for 2-3 minutes until the paste darkens to a deep red color.
- Add 1 tablespoon fresh mint and 1 tablespoon fresh basil to the tomato paste mixture. Stir for 30 seconds until the herbs are fragrant and slightly wilted, then remove from heat.

7 Serve

Taste the soup and season with salt and pepper if needed. Ladle the hot soup into bowls and drizzle each serving with a spoonful of the aromatic herb oil. Serve immediately while hot.

?puçlar?

Always temper the yogurt by gradually adding hot broth to prevent curdling when you add it to the pot.

Soak tarhana powder in a small amount of warm water for 10 minutes before cooking to help it dissolve more smoothly.

Toast the tomato paste in oil until it darkens slightly - this removes any raw taste and intensifies the flavor.

Stir the soup constantly after adding yogurt to maintain a smooth consistency and prevent separation.

Adjust the soup's thickness by adding more broth for a thinner consistency or simmering longer for a thicker result.

Fresh herbs make a significant difference in flavor - avoid dried herbs in the finishing oil if possible.

Let the soup rest for 5 minutes after cooking to allow flavors to meld before serving.

Taste and adjust salt only at the end, as tarhana powder can be quite salty on its own.