

Tavuk Gnocchi Çorbası

Kremalı Tavuk Gnocchi Çorbası - 30 dakikada hazırlanan lezzetli ve doyurucu İtalyan çorbası. Ev yapımı veya hazır gnocchi ile kolay tarif.

15	25	40	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Tavuk Gnocchi Çorbası

Malzemeler

- 1 lb chicken meat
- 4 cup chicken broth
- 1 cup flour
- 1 cup spinach
- 1 cup celery
- 1 cup carrot
- 1 onion
- 2 clove garlic
- 1 tbsp unsalted butter
- 1 tbsp olive oil
- 1 cup milk
- 1 tbsp corn starch
- 1 bay leaf
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 cup parmesan cheese

Yapılışı

- Prepare the vegetables**

Dice 1 cup each of onions, carrots, and celery into small, uniform pieces (about 1/4-inch). Mince 2 cloves of garlic finely.
- Cook the vegetables**

Heat 1 tablespoon olive oil and 1 tablespoon butter in a large soup pot over medium heat until the butter is melted and foaming. Add the diced onions, carrots, and celery, cooking for 5-6 minutes while stirring occasionally until the onions are translucent and vegetables are softened.
- Add garlic and flour**

Add the minced garlic and cook for 1 minute until fragrant. Sprinkle 1 tablespoon flour over the vegetables and stir constantly for 1-2 minutes to cook out the raw flour taste.

4 Build the soup base

Gradually pour in 4 cups chicken broth while stirring to prevent lumps from forming. Add 1 pound diced chicken, 1 bay leaf, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon red pepper flakes, and 1 teaspoon dried thyme.

5 Thicken the soup

Whisk 1 tablespoon cornstarch with 1 cup milk in a small bowl until completely smooth. Slowly pour this mixture into the pot while stirring to prevent curdling.

6 Simmer the soup

Bring the soup to a boil over medium-high heat, then reduce to medium-low and simmer for 10-12 minutes until the chicken is fully cooked and no longer pink inside.

7 Add gnocchi and spinach

Stir in 1 cup gnocchi and 1 cup fresh spinach leaves. Continue simmering for 3-5 minutes until the gnocchi float to the surface and the spinach is wilted.

8 Finish and serve

Remove the bay leaf and taste for seasoning, adding more salt and pepper if needed. Ladle into bowls and serve immediately while hot.

puçlar?

Sebzeleri e?it boyutlarda do?ray?n ki ayn? anda pi?sinler. K?p k?p do?ramak hem g?rsel hem de pi?irme a??s?ndan idealdir.

Unu mutlaka kavurun, aksi halde çi? un tad? kalabilir. 1-2 dakika kavurmak yeterlidir ve çorban?n k?vamlanmas?n? da sa?lar.

Tavuyu e?it kal?nl?kta döv?n veya küçük parçalara kesin. Bu sayede e?it pi?er ve çi?nenme sorunu ya?anmaz.

Isparna?? en son ekleyin çünkü çok çabuk pi?er. Fazla pi?erse hem rengi solar hem de lapa k?vam? al?r.

Çorban?n alt?n? çok açmay?n, özellikle krema eklendikten sonra. Sürekli kar??t?rarak orta-dü?ük ate?te pi?irin.

Donmu? gnocchi kullan?yorsan?z çözdürmeyin, direkt çorbaya ekleyin. Çöz?lmü? gnocchi daha çabuk parçalan?r.

Tavuk suyu yerine tavuk bulyonu kullan?rsan?z tuz miktar?n? azalt?n çünkü bulyon zaten tuzlu olabilir.

Servis öncesi tad?na bak?n ve gerekirse tuz, karabiber veya limon suyu ile dengeleyin. Asitli bir dokunu? için birkaç damla limon suyu mükemmeldir.