

SUZME MERCIMEK CORBASI

Strained Lentil Soup

4 servings

Ingredients

1 lt. meat stock
125 gr. green lentils
50 gr. Flour
2 tablespoons butter
salt and pepper
4-6 slices of stale bread
oil for frying

Pick over and wash lentils, add water to cover and bring to boil. Cover and simmer until the liquid is absorbed. Gradually add the hot meat stock and sieve or put through and electric blender.

Melt the butter, add the flour and stir over medium heat for 1-2 minutes, gradually add the soup. Cover and let simmer for 10 minutes.

Garnish the soup with croutons fried in some oil.

Recipe form the Embassy of Turkey in Dublin