

Semolina Soup

Turkish Semolina Soup (Çorba) - a creamy, comforting soup with eggs and milk. Ready in 30 minutes, perfect for cold days.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Semolina Soup

Ingredients

- 4 cup bone broth
- 2 tbsp semolina
- 1 egg
- 1 cup milk
- 0.5 tbsp butter
- 0.5 tbsp salt

Instructions

- Toast the Semolina**

Heat a medium saucepan over medium heat (160°C/320°F). Add 2 tablespoons semolina and toast for 2-3 minutes, stirring constantly, until the semolina turns light golden and smells nutty.
- Add Broth**

Gradually pour in 4 cups chicken broth while whisking continuously to prevent lumps from forming. The mixture should be smooth and well combined.
- Add salt to taste and bring the soup to a gentle boil over medium-high heat. Reduce heat to low and simmer for 15 minutes, stirring occasionally, until the semolina is tender and the soup has thickened slightly.**
- Prepare Egg Mixture**

In a medium bowl, whisk together 1 egg and 1 cup milk until completely smooth and well combined. Set aside at room temperature.
- Temper the Egg**

Remove the soup from heat. Using a ladle, slowly add 2-3 ladles of hot soup to the egg mixture while whisking constantly to prevent the egg from scrambling.
- Gradually stir the tempered egg mixture back into the pot, whisking continuously until fully incorporated and no streaks remain.**
- Final Cooking**

Return the pot to low heat and cook for 2-3 minutes, stirring gently, until the soup is heated through and slightly thickened. Do not let it boil or the egg will curdle.
- Finish and Serve**

Remove from heat and stir in 0.5 tablespoon butter and 0.5 tablespoon chopped fresh herbs until the butter melts completely. Serve immediately in warmed bowls.

Tips

Always stir continuously when adding semolina to prevent lumps from forming. Use a whisk for the smoothest texture.

Temper the egg and milk mixture by slowly adding a ladle of hot soup while whisking to prevent the eggs from scrambling.

Keep the heat at medium throughout cooking to avoid scorching the semolina or curdling the eggs.

Use room temperature eggs and milk for easier incorporation into the hot soup.

Taste and adjust seasoning at the end, as semolina can absorb salt during cooking.

For extra richness, add a pat of butter just before serving for a glossy finish.

If the soup becomes too thick, thin it with additional warm broth rather than water to maintain flavor.

Fresh parsley added just before serving provides the best color and flavor contrast.