

Ekşili Sebze Çorbası

Traditional Turkish sour vegetable soup with leeks, carrots, and yogurt. A warming, nutritious comfort food perfect for cold days. Easy recipe!

5 min

HAZIRLIK

15 min

PIŞIRME

20 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Ekşili Sebze Çorbası

Malzemeler

- 1 sprig leek
- 1 carrot
- 0.5 cup orzo
- 1 tbsp flour
- 1 egg
- 2 tbsp plain yogurt
- 0.5 lemon
- 1 tbsp butter

Yapılış

- Prepare the vegetables**

Clean 1 sprig of leek thoroughly under cold running water, removing any dirt between the layers. Slice the leek into thin rounds, about 1/4 inch thick. Grate 1 carrot using the medium holes of a box grater.
- Sauté the aromatics**

Heat 1 tablespoon of butter in a large pot over medium heat (180°C/350°F). Add the sliced leek and grated carrot. Cook, stirring frequently, until the vegetables begin to soften, about 3-4 minutes.
- Add pasta and liquid**

Add 1/2 cup of small pasta to the pot and stir for 1 minute to lightly toast. Pour in 4 cups of water and bring to a boil over high heat.
- Simmer the soup**

Reduce heat to medium-low and simmer until the pasta is tender and vegetables are completely soft, about 10-12 minutes. The pasta should be cooked through but not mushy.
- Prepare the yogurt mixture**

In a medium bowl, whisk together 2 tablespoons of plain yogurt, 1 egg, and 1 tablespoon of flour until completely smooth with no lumps. The mixture should be pale and creamy.
- Temper the yogurt**

Remove the soup from heat. Slowly add 2 ladles of hot soup to the yogurt mixture, whisking constantly to prevent the egg from scrambling. This gradual mixing prevents curdling.

7 Finish and serve

Pour the tempered yogurt mixture back into the pot, stirring continuously. Add 1/2 teaspoon of salt and black pepper to taste. Serve immediately while hot.

?puçlar?

Always use room temperature yogurt and egg when making the terbiye (liaison) to prevent curdling when mixed with hot ingredients.

Clean leeks thoroughly by slicing them lengthwise and rinsing between layers, as dirt often gets trapped between the leaves.

Sauté the vegetables briefly before adding liquid to develop deeper flavors and prevent them from becoming mushy.

Temper the yogurt mixture by gradually adding hot broth to it, whisking constantly, before adding it back to the pot.

Keep the heat low when adding the yogurt mixture and stir continuously to maintain a smooth, creamy texture.

Taste and adjust the sourness level by adding lemon juice gradually - you can always add more but can't take it away.

If the soup becomes too thick, thin it with warm vegetable or chicken broth rather than plain water to maintain flavor.

Serve immediately after preparation for the best texture, as the yogurt base can separate if kept warm too long.