

Şiveydiz Çorbası

Traditional Turkish Şiveydiz Çorbası soup from Gaziantep with lamb, fresh green garlic, and yogurt. Protein-rich comfort food perfect for cold weather.

15 min

HAZIRLIK

25 min

PIŞİRME

40 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Şiveydiz Çorbası

Malzemeler

- 500 g fresh garlic
- 500 g scallion
- 500 g stew meat
- 2.2 lb strained yogurt
- 1 cup chickpea
- 4 tbsp butter
- 2 tbsp dry mint
- 0 pinch salt
- 0 pinch black pepper
- 0 pinch chili flakes

Yapılış

- Prepare chickpeas**

Place 500g chickpeas in a large bowl and cover with cold water by 3 inches. Soak overnight or for at least 8 hours until softened and doubled in size.
- Cook meat and chickpeas**

Drain the soaked chickpeas and place in a large pot with 1kg lamb or beef. Cover with cold water by 2 inches and bring to a boil over high heat. Reduce heat to medium-low and simmer for 45-60 minutes until both meat and chickpeas are tender when pierced with a fork.
- Prepare vegetables**

While the meat cooks, clean 500g green onions and remove any wilted parts. Cut the white and light green parts into 1cm pieces and finely chop the dark green tops separately.
- Temper yogurt**

Whisk 1 cup plain yogurt in a medium bowl until smooth. Slowly add 1/2 cup hot broth from the meat pot while whisking constantly to gradually warm the yogurt and prevent curdling.
- Add yogurt to soup**

Remove the meat pot from heat and slowly pour the tempered yogurt mixture into the pot while stirring constantly. Return to low heat and stir gently for 2-3 minutes.

6 Add vegetables and seasonings

Add the chopped green onion whites to the pot and simmer for 5 minutes until softened. Season with a pinch each of salt, black pepper, and red pepper flakes, adjusting to taste.

7 Prepare mint oil

Heat 4 tablespoons butter in a small pan over medium heat until melted and fragrant, about 1-2 minutes. Add 2 tablespoons dried mint and cook for 30 seconds until aromatic.

8 Ladle the soup into serving bowls and drizzle each portion with the mint butter. Garnish with the reserved green onion tops and serve immediately while hot.

?puçlar?

Soak chickpeas overnight for faster cooking and better texture. If you forgot to soak them, use the quick-soak method by boiling for 2 minutes, then letting them sit for 1 hour.

Always temper the yogurt by whisking in hot broth gradually to prevent curdling. This technique is crucial for achieving the smooth, creamy texture that makes this soup special.

Cut the green garlic and onions into uniform pieces for even cooking. The white parts cook faster than the green parts, so add them at the right time.

Brown the lamb pieces lightly before adding water for deeper flavor. This extra step adds richness to the final broth.

Adjust the consistency with warm water or broth, not cold liquid, to maintain the soup's temperature and prevent shocking the yogurt.

The mint butter garnish is essential—don't skip it. Heat the butter until fragrant before adding dried mint for maximum flavor impact.

Taste and adjust seasoning at the end of cooking, as the saltiness can concentrate during the cooking process.

Serve immediately after preparation for the best texture and temperature. This soup is best enjoyed hot and fresh.