

TURKISH LENTIL SOUP {Çorba}

Plain flour × 2 tbsp

Red lentils × 250g

Small tin tomato puree ×

Butter × 1½ oz

Olive oil × ⅓ tea cup Chilli

Pepper × ¼ spoonful

Dry mint × 1½ tbsp

Garlic × 4 large cloves

1. Wash lentils - cover with ¼ hot water, boil with stirring until mush is formed.
2. Add a little more hot water, boil, add more water and boil - repeat until lentils are soft.
3. While lentils are cooking, put butter and ½ the oil into another pan and heat; stir in flour and heat gently.
4. Stir in crushed garlic then tomato puree. Add more oil if necessary. Add chilli to taste 5. Add mint and warm.
6. Add garlic mixture to lentils - stir in adding more hot water and salt to taste.
7. Simmer 5 minutes. Then serve hot.