Arabaşı soup dough (flour pudding served with the soup, Mersin)

Serves 4

Ingredients

250 g	Wheat flour 2¼ glass
5 g	Salt ¾ tsp
250 g	Water 1¼ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Bring the water to a boil in a pot.
2. Set aside half of the boiling water and wait until it is cool enough not to burn your hand; stir in the flour to make a thick batter.
3. Add the salt to the water still boiling in the pot and pour in the batter little by little, whisking all the time and watching out for lumps.
4. When the mixture reaches the thickness of a milk pudding, remove it from the heat, empty it onto a dampened tray and leave it to cool in a cool place, not in the refrigerator.
5. Once cool, turn the dough out onto another tray upside down without letting it fall apart, then cut it into diamond shapes and set them on a serving plate.

Last changed: November 1, 2026
Öktem, Ş., Turizm Sektöründe Standart Reçetelerin Önemi Kapsamında Bir Çalışma: Mersin Yöresel Yemekleri
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