Cide tarhana soup

Whole recipe

Ingredients

30 g	Tarhana (dried fermented grain and yogurt mix)
200 g	Water 1 glass
1 kg	Water 5 glass
10 g	Tomato paste ½ tbsp
5 g	Salt ¾ tsp

Allergens

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

Method

1. Soak the tarhana in the warm water.
2. In a pot, mix the water, tomato paste and salt and bring to a boil.
3. Add the soaked tarhana to the boiling mixture and stir until dissolved with no lumps. After it boils, cook on low heat until the surface thickens.
   15 min

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1380 (Cide Belediyesi)
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