Diyarbakır simindirik soup (crushed pounded wheat)

Serves 6

Ingredients

110 g	Onion 1 pc
20 g	Clarified butter (ghee) 1½ tbsp
81.2 g	Pounded wheat (dehulled wheat berries) ½ glass
1 kg	Water 5 glass
203 g	Beef bone stock 1 glass

Allergens

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

Method

1. Chop the onion small and fry it in the melted ghee until pink.
2. Add the simindirik and keep frying together.
3. Add the hot water and the stock and cook for about 30 minutes. When the soup has thickened, take it off the heat and serve hot.
   30 min

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 864 (Diyarbakır Ticaret ve Sanayi Odası)
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