Tomato soup (Şafak soup)

Whole recipe

Ingredients

492 g	Tomato 4 pc
1 kg	Water 5 glass
52.8 g	Wheat flour ½ glass
14.2 g	Margarine 1 tbsp
13.8 g	Sunflower oil 1 tbsp
206 g	Milk 1 glass
17 g	Egg yolk 1 pc
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. Melt the margarine in a wide pot and add the oil.
2. Sprinkle in the flour a little at a time and stir until golden.
3. Add the grated tomatoes and stir until fully mixed with the flour.
4. Add the water and salt, lower the heat and simmer, stirring, until thickened.
5. Whisk the milk and egg yolk and pour into the simmering soup in a thin stream, stirring fast.
6. Let it come to a boil once or twice more, then remove from the heat.

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T.C. Millî Eğitim Bakanlığı, Çorbalar (2011)
tatname.com/en/tarif/domates-corbasi-safak-megep-corbalar