Gaziantep lebeniye soup (yogurt, rice and chickpea soup)

Whole recipe

Ingredients

100 g	Ground lamb
90 g	Rice ½ glass
60 g	Cooked chickpeas ½ glass
10 g	Salt ½ tbsp
450 g	Strained yogurt
50 g	Egg 1 pc
20 g	Olive oil 1½ tbsp
20 g	Clarified butter (ghee) 1½ tbsp
2.5 g	Dried spearmint 1½ tbsp
5 g	Ground black pepper ¾ tbsp
1.2 kg	Water 6 glass

Allergens

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

Method

1. Brown the mince in a pot.
2. Add the washed rice, salt, the chickpeas you boiled beforehand and the water, and bring to the boil over medium heat.
3. In a separate pot, cook the strained yogurt, egg and olive oil over low heat.
   5 min
4. Stir this mixture slowly into the mince mixture.
5. Heat the clarified butter in a pan and add the mint and black pepper. Drizzle over the soup and serve hot.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 756 (Gaziantep Büyükşehir Belediyesi)
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