Hamurlu aş (green lentil soup with flatbread noodles)

Serves 1 · 40 min

Ingredients

10 g	Green lentils ¾ tbsp
5 g	Onion
5 g	Clarified butter (ghee)
10 g	Wheat flour
3 g	Salt ½ tsp

Allergens

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

Method

1. Knead the flour and salt with water on a tray into a soft dough, about as soft as an earlobe.
2. Roll the dough out to half a centimetre thick and cook it on a griddle.
3. Cut the cooked dough into noodle shapes of 3-4 cm.
4. In another pot, cook the green lentils until soft.
5. Add the cut dough to the lentils and boil for 10-15 minutes.
   10 min
6. Finely chop the onion, fry it in the ghee until pink, add it to the pot, bring to one more boil and serve.

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