Yusufeli kavut soup

Whole recipe

Ingredients

150 g	Kavut (roasted wheat flour)
203 g	Beef bone stock 1 glass
6 g	Salt 1 tsp
10 g	Butter ¾ tbsp

Allergens

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

Method

1. Sift the kavut flour and loosen it with cold water.
2. Add the bone broth and salt and bring to the boil over high heat.
3. When the soup starts to thicken, lower the heat and keep cooking gently.
4. Melt the butter and pour it over the soup.

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Varol, Ö., Ulema, Ş., Türk Mutfağının Geleneksel Çorbaları: Yusufeli Örneği (2025)
tatname.com/en/tarif/kavut-corbasi-yusufeli-corbalari-varol-ulema-2025