Konya tandır soup (lentil, chickpea, bean and bulgur soup)

Whole recipe

Ingredients

200 g	Green lentils 1¼ glass
50 g	Chickpeas ¼ glass
50 g	White beans ¼ glass
25 g	Butter 1¾ tbsp
220 g	Onion 2 pc
80 g	Bulgur ¾ glass
7 g	Ground cumin
5 g	Ground black pepper ¾ tbsp
10 g	Salt ½ tbsp
1.5 kg	Water 7½ glass

Allergens

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

Method

1. Wash the lentils, chickpeas and dried beans and soak them in water for a day.
   24 h
2. In a clay pot, melt the butter and fry the onions well. Add the washed and drained bulgur and stir.
3. Add the lentils, beans, chickpeas, water, cumin and black pepper. When it starts to boil, put the lid on.
4. Cook over low heat for about an hour.
   1 h
5. Add the salt and cook for 10 more minutes.
   10 min
6. Take it off the heat, rest it for 15 minutes and serve hot.
   15 min

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