# Konya tarragon soup

**Whole recipe**

## Ingredients

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|---|---|
| **500 g** | Diced lamb |
| **1 kg** | Water<br>5 glass |
| **250 g** | Strained yogurt |
| **15 g** | Wheat flour |
| **50 g** | Egg<br>1 pc |
| **20 g** | Tarragon |
| **15 g** | Salt<br>¾ tbsp |

## Allergens

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

## Method

1. Put the meat and water in a pot and boil until the meat is tender, then shred it into small pieces. If the liquid has reduced, top up with hot water to about 1 litre.
2. Whisk the yoghurt, egg and flour with about 250 ml of the cooking liquid from the meat until smooth. Add the tarragon, finely chopped if fresh or crumbled if dried.
3. Add the mixture little by little to the boiling meat and water. Add the salt last.
4. Let it come to a boil a few times, ladle into bowls and serve hot.

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