Mung bean soup (Mersin)

Serves 4

Ingredients

250 g	Mung beans
100 g	Black-eyed peas (loğlaz)
150 g	Cracked hulled wheat (yarma)
5 g	Tomato paste
5 g	Pepper paste
75 g	Olive oil ½ glass
507 g	Beef bone stock 2½ glass
48 g	Lemon juice 1 pc
5 g	Salt ¾ tsp
250 g	Water 1¼ glass

Allergens

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

Method

1. Boil the mung beans, the black-eyed peas and the cracked wheat.
2. Heat the olive oil very slightly in a pot, add the pastes and fry them for about a minute.
   1 min
3. Add the stock, the water and the salt while stirring constantly.
4. When the mixture boils, add the boiled mung beans and black-eyed peas and boil for ten more minutes.
   10 min
5. Add the lemon juice when the soup is served.

Last changed: November 1, 2026
Öktem, Ş., Turizm Sektöründe Standart Reçetelerin Önemi Kapsamında Bir Çalışma: Mersin Yöresel Yemekleri
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