Övelemeç (hand-rolled barley-shaped pasta soup, Mersin)

Serves 4

Ingredients

200 g	Wheat flour 2 glass
250 g	Water 1¼ glass
100 g	Black-eyed peas (loğlaz)
75 g	Butter ½ glass
5 g	Tomato paste
5 g	Pepper paste
5 g	Salt ¾ tsp

Allergens

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

Method

1. Sprinkle flour over a little flour, as when tempering flatbread (the source text says flour, although its footnote describes sprinkling water).
2. Roll the pieces between thumb and forefinger (öveleme) into barley-shaped pasta grains.
3. Fry the butter and the pastes in a pot.
4. Add the boiled black-eyed peas and fry for a few minutes.
5. Pour in the boiled water and add the pasta grains you prepared.
6. Cook on low heat, turn off the stove, let it steep, then serve.

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tatname.com/en/tarif/ovelemec-corbasi-mersin-oktem-standart-recete