Denizli vegetable tarhana soup with black-eyed peas and pumpkin

Whole recipe

Ingredients

500 g	Tarhana (dried fermented grain and yogurt mix)
1 kg	Pumpkin
250 g	Black-eyed peas (loğlaz)
28.8 g	Butter 2 tbsp
6.1 g	Salt 1 tsp
1.2 g	Ground black pepper ½ tsp
2 kg	Water 10 glass

Allergens

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

Method

1. Soak the tarhana balls a day ahead.
2. Bring the water to a boil and stir in the salt.
3. Add the soaked tarhana to the boiling water, then the black-eyed peas. Cook until the peas soften.
4. Add the pumpkin and cook until soft.
5. Stir in the butter and black pepper, simmer 2-3 minutes more and serve hot.
   2 min

Last changed: November 4, 2026
T.C. Denizli İl Kültür ve Turizm Müdürlüğü, Denizli Yöresel Yemekleri
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