# Tunceli şorbik soup

**Whole recipe**

## Ingredients

| | |
|---|---|
| **500 g** | Diced beef |
| **100 g** | Butter<br>½ glass |
| **200 g** | Cooked chickpeas<br>1½ glass |
| **500 g** | Water<br>2½ glass |
| **413 g** | Milk<br>2 glass |
| **100 g** | Onion<br>1 pc |
| **10 g** | Salt<br>½ tbsp |

## Allergens

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

## Method

1. Cook the diced beef in a pot over low heat until its liquid has evaporated.
2. Add the butter and fry for 1-2 minutes.
   **1 min**
3. Add the finely chopped onion, the drained chickpeas and the salt.
4. Add the boiled water and let it simmer on low heat.
   **40 min**
5. Add the lukewarm milk, take off the heat after 3-4 minutes and serve.
   **3 min**

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 285 (Tunceli Esnaf ve Sanatkârlar Odaları Birliği Başkanlığı)
tatname.com/en/tarif/tunceli-sorbik-corbasi