Yusufeli green bean soup (urve)

Whole recipe

Ingredients

1 kg	Green beans 11¾ glass
60 g	Onion ½ pc
10 g	Butter ¾ tbsp
10 g	Sunflower oil ¾ tbsp
6 g	Wheat flour
12 g	Salt ¾ tbsp
1 g	Basil
1 kg	Water 5 glass

Allergens

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

Method

1. Chop the onion finely and fry it in the butter and oil.
2. Pour in one litre of water.
3. Cut the beans into pieces of about 1 cm and add them.
4. Mix the flour with cold water, stir it in and cook for about 15 minutes.
   15 min
5. When the soup has thickened, add the salt and basil.

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Varol, Ö., Ulema, Ş., Türk Mutfağının Geleneksel Çorbaları: Yusufeli Örneği (2025)
tatname.com/en/tarif/urve-fasulye-corbasi-yusufeli-corbalari-varol-ulema-2025