Yayla soup (yogurt and rice soup)

Serves 10

Ingredients

2.54 kg	Beef bone stock 12½ glass
250 g	Rice 1½ glass
40 g	Wheat flour ½ glass
100 g	Egg 2 pc
750 g	Yogurt 3½ glass
60 g	Butter ¼ glass
1.2 g	Paprika ½ tsp
0.6 g	Ground black pepper
0.8 g	Dried spearmint ½ tbsp

Allergens

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

Method

1. Set aside 1 cup of the stock. Cook the rice in the remaining stock.
2. In a separate bowl, whisk the eggs, yogurt and flour until combined.
3. When the rice is soft, add the yogurt mixture to the soup while stirring constantly.
4. Cook, stirring often, until the raw flour smell is gone, then remove from the heat.
5. Add the black pepper and half of the mint to the soup after taking it off the heat.
6. Add the red pepper to the soup as well.
7. Heat the butter until sizzling, drizzle it over the soup and serve hot. Top each bowl with the remaining mint.

Last changed: November 1, 2026
T.C. Millî Eğitim Bakanlığı, Türk Mutfağına Özgü Çorbalar (2019)
tatname.com/en/tarif/yayla-corbasi-meb-corbalar-turk