Yogurt and rice soup with mint butter (yayla soup)

Serves 6

Ingredients

90 g	Rice ½ glass
1.4 kg	Water 7 glass
5 g	Salt ¾ tsp
45 g	Wheat flour ½ glass
103 g	Milk ½ glass
360 g	Yogurt 1¾ glass
100 g	Water ½ glass
17 g	Egg yolk 1 pc
45 g	Butter 3 tbsp
1.6 g	Dried spearmint 1 tbsp

Allergens

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

Method

1. Rinse and drain the rice, put it in a pot with 1.4 litres of water and the salt, and boil until the rice is soft.
2. Whisk the flour and milk in a separate bowl. Once the rice is soft, stir the mixture into the soup and boil for 10 more minutes until the raw flour smell is gone.
   10 min
3. Whisk the yogurt, 100 g of water and the egg yolk. Add a ladle of hot soup to it little by little to warm it up, then stir it into the simmering soup and take the pot off the heat. Do not boil the soup much after this, or the yogurt may curdle.
4. Heat the butter in a small pan, stir in the dried mint, drizzle it over the soup and serve hot.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/yayla-corbasi-sivas-asirlik