



TURKISH YOGHURT SOUP

Prep 30' – Serves 4 – Quick + Easy

10g butter
60g long-grain rice
1l chicken stock
500g Greek yoghurt
2 egg yolks
2 tbsp flour
1 tsp dried mint
salt

1. Wash the rice.
2. Melt the butter in a large saucepan and fry the rice for 30 seconds. Add the chicken stock and bring to the boil. Cover the saucepan and simmer on a medium heat for 15 minutes or until the rice is cooked through.
3. Meanwhile, mix the Greek yoghurt with the egg yolks and the flour.
4. Once the rice is cooked through, remove the lid and stir the yoghurt mix into the stock.
5. Gently warm the soup so it starts to bubble at the edges. Stir through the dried mint, season with salt if needed and serve immediately.

TIP: For a veggie version use vegetable stock.

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