



## Mercimek corbasi (Red lentil soup)

Serves 24 - 30 tastes



### Ingredients

1 cup red lentils, rinsed  
1 medium size onion, chopped  
2 tablespoons olive oil  
2 cloves garlic, chopped  
1 carrot, diced  
1 stick celery, diced  
1 potato, peeled and grated  
1 eggplant, diced finely  
1 tablespoon tomato paste  
½ teaspoon ground cumin  
¼ teaspoon chilli powder  
Salt and pepper to taste  
5 cups of chicken stock  
Juice of ½ lemon

### Soup garnish

2 tablespoon olive oil  
1 tablespoon sweet or spicy paprika  
Chopped fresh mint, ½ cup  
Dried mint ½ teaspoon

### Equipment

Measuring cups and spoons  
Grater  
Large pot for soup

Knives  
Chopping boards  
Wooden spoon  
Stick blender

Small red ramekins for individual serves

### What to do:

- Place the onion and olive oil in a large pot, saute a few minutes
- Add the garlic and tomato paste, cook stirring for 1 minute
- Add the red lentils, celery, potato, carrot, eggplant, cumin, chilli and water
- Bring to the boil and simmer (covered) for 20 minutes, stirring occasionally
- Add the lemon juice and puree with a stick blender until smooth
- Before serving the soup, gently warm the extra oil and paprika together in a small saucepan. Remove from heat and pour into a clean bowl, set aside
- Ladle soup into the serving bowls
- Garnish with a drizzle of the warm paprika oil, and a sprinkle of fresh and dried mint