

Ezogelin Çorbası (Bride's Lentil Soup)

Turkish · Soup · Easy · 50 min total · Serves 6

Ezogelin çorbası, or 'bride's soup', is a rustic red lentil soup thickened with bulgur and rice, deepened with tomato and pepper paste, and finished with mint and pepper butter.

Ingredients

- 1 cup red lentils (split, rinsed)
- 0.25 cup fine bulgur (fine grind (#1); coarse bulgur needs longer cooking)
- 2 tbsp long-grain white rice (rinsed)
- 1 medium onion (finely chopped)
- 2 tbsp olive oil
- 1 tbsp tomato paste
- 1 tbsp red pepper paste (biber salçası) (mild Turkish pepper paste; if you cannot find it use 1 tsp sweet paprika plus 2 tsp more tomato paste)
- 1 tsp dried mint
- 7 cup water (hot)
- 1 tsp salt
- 2 tbsp butter (for the pepper butter)
- 1 tsp pul biber (Aleppo pepper) (for the butter)
- 1 large lemon (cut into wedges)

Method

1. Rinse the lentils and rice together in a sieve under cold running water until the water runs mostly clear, then drain them well.
2. Heat the olive oil in a large pot over medium heat (about 325°F / 165°C) and cook the onion for 5 to 6 minutes, stirring, until it is soft and translucent with no browning.
3. Stir in the tomato paste and pepper paste and cook for about 1 minute until the mixture deepens to a brick-red color and smells rich.
4. Add the lentils, rice, 7 cups of hot water and the salt, bring to a boil, skim any foam, then reduce to a simmer and cook partly covered for 20 minutes until the lentils have broken down into a thick porridge.
5. Sprinkle in the fine bulgur and dried mint while stirring steadily to prevent lumps, then simmer uncovered for 10 more minutes, stirring every 2 minutes so the bottom does not catch, until the bulgur is tender and the soup coats a spoon.
6. Blend about half of the soup with an immersion blender for a creamy base with some texture left, then thin with a splash of hot water to the consistency you like.
7. Melt the butter in a small pan over medium heat for about 2 minutes until it foams, then stir in the pul biber for 20 seconds until the butter is brick orange and fragrant, not black.
8. Ladle the soup into warm bowls, drizzle each with pepper butter, and serve with lemon wedges to squeeze over the top.