Tzatziki

Thick Greek yoghurt with grated cucumber, garlic, lemon, dill and olive oil.

Ramekin on a small plate with a serviette.

Contains Dairy

INGREDIENTS

- 300g Thick Greek yoghurt
- 150g Cucumber
- 1 small clove garlic, finely grated
- 15ml Extra-virgin olive oil
- 10ml Fresh lemon juice
- 5g Fresh dill, finely chopped
- ¼ tsp Salt
- Pinch black pepper

METHOD

1. Coarsely grate the cucumber, lightly salt and leave for 10 minutes.
2. Squeeze out as much liquid as possible.
3. Mix with the remaining ingredients until well blended.
4. Refrigerate for at least 30 minutes before serving.

EQUIPMENT

- Bowl
- Grater
- Large spoon