**Tzatziki**



This is the famous Greek dip which can be eaten in many ways

**INGREDIENTS**

**225 g British Sheep Yoghurt Curd/Labna80 g cucumber, peeled and deseeded5 g crushed garlic1 tsp chopped fresh mintSalt to taste**

**METHOD**

Take about 500 ml yoghurt and drain overnight through a muslin cloth until firm, (yields about 225 g).  
Grate the cucumber and dry on a paper. Mix the drained yoghurt with the cucumber, garlic and mint. Add salt and leave in the fridge overnight.