



TZATZIKI

A tasty side dish for all meals!

SERVINGS: 4-5

Tzatziki reigns supreme as the Dip Queen! Our meals are incomplete without a generous serving of its refreshing and velvety goodness. We swear by full-fat Greek yogurt, but if it's unavailable, a clever trick involves placing regular yogurt in a bowl covered with a clean cloth overnight in the fridge, resulting in a thickened consistency.

INGREDIENTS

- 1 medium peeled and grated cucumber
- 200g strained, full-fat Greek yogurt
- 2 minced garlic cloves
- Finely chopped dill
- 3 tbsp extra virgin olive oil
- A pinch of salt

PREPARATION

1. Combine yogurt, crushed garlic, and chopped dill in a mixing bowl.
2. Squeeze excess water from the grated cucumber or let it drain in a colander with a pinch of sea salt.
3. Add the cucumber to the yogurt mixture, ensuring thorough mixing.
4. Drizzle with olive oil, sprinkle with salt, and gently combine.
5. Cover and refrigerate until needed. Transfer to a clean jar for storage; it keeps well for a few days. Note that the garlic flavor intensifies with time!
6. Tzatziki pairs wonderfully with various dishes, especially fried delights like chips, zucchini, and tomato fritters. It's also a delightful companion to moussaka!