

# Tzatziki

**Serves:** sample size for 1 class

**Recipe source:** adapted from taste.com.au

**Fresh from the garden:** chives

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping boards	500g thick natural yoghurt
Peeler	1 telegraph cucumber, peeled, halved, seeded
Spoon	1 large garlic clove, crushed
Grater	1 tbsp finely chopped fresh chives
Chux cloth (new)	2 tbsp olive oil
Citrus juicer	1 1/2 tbsp fresh lemon juice
Measuring spoons	Salt, to taste
Garlic crusher	
Serving bowls	

## What to do:

1. Peel, halve and de-seed the cucumber. Coarsely grate the cucumber and squeeze out excess moisture with a new Chux cloth.
2. Combine yoghurt, cucumber, 1 large garlic clove, crushed, 1 tbsp finely chopped fresh chives, 2 tbsp olive oil and 1 1/2 tbsp fresh lemon juice in a bowl and mix well. Season with Salt, to taste.
3. Store in the fridge until ready for use.