

Labneh With Dukkah



Enjoy a delicious labneh dip this Ramadan with our 15-minute recipe. Perfect for sharing!

Ingredients

500g natural Greek yoghurt

1/4 tsp salt

Dukkah

1/2 tsp coriander seeds

1/2 tsp cumin

1 tsp fennel seeds

2 tbsp almonds, toasted

2 tbsp pistachios, toasted

3 tbsp sesame seeds, toasted

1/4 tsp cayenne pepper

Method:

1. Mix the salt and yoghurt together then place over a strainer lined with a muslin cloth or paper

towel.

2. Place the strainer over a bowl and cover. Leave in the fridge overnight or a minimum of 5-6 hours.
3. In a dry pan over medium heat, toast the coriander, cumin, fennel seeds and toss regularly for 2-3 minutes until fragrant.
4. Add spices in a small food processor and pulse for a few seconds until spices are ground.
5. Add the almonds, pistachios, sesame seed, cayenne pepper and a generous pinch of salt. Pulse again until you have a coarse mixture.
6. To serve, turn strained yoghurt onto a serving platter removing the muslin. Sprinkle dukkah over the labneh and a drizzle of olive oil on top. Serve with warm flatbread.