



## Australian (Lemon Aspen) Tzatziki

500g (2 cups) Mungalli Creek Dairy Yogurt  
1 Lebanese cucumber, peeled, halved, seeded  
1 large garlic clove, crushed  
1 tbs finely chopped fresh chives

2 tbs olive oil  
1 ½ tbs fresh lemon juice  
2 tsp Lemon Aspen *powder*  
Salt, to taste

Place yoghurt in a sieve lined with muslin over a bowl and stand for 5-10 minutes to allow the excess whey to drain away.  
Place yoghurt in a bowl and discard the whey.

Meanwhile, coarsely grate the cucumber and squeeze out excess moisture with your hands. Combine yoghurt, cucumber, garlic, chives, olive oil, lemon juice and lemon aspen powder in a bowl and mix well. Season with salt to taste. To allow the flavours to fully develop, cover and place in fridge for a day before serving. Serve with Middle Eastern recipes or simply as an appetiser with warm flat bread, marinated feta and olives garnished with fresh herbs of your choice.

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