

## **GREEK TZATZIKI**

### **Serving 8**

#### **INGREDIENTS:**

**1 kg full fat (10%) bucket of plain Greek yogurt**  
**1 medium cucumber**  
**2 cloves garlic**  
**1 tablespoon fresh dill**  
**salt**  
**white pepper to taste**  
**2-3 tablespoons lemon juice to taste**  
**olive oil for decoration**

#### **PREPARATIONS:**

1. Place yogurt in a bowl.
2. Finely mince the dill and peeled garlic.
3. Peel the cucumber and cut into half. If there are big seeds slice again lengthwise and remove them with a spoon. Grate the cucumber (do not use food processor!) and then strain the excess water either by hand or with a cheesecloth, or a fine strainer. Try to remove as much water as possible as it will make the yogurt watery and we don't want that.
4. Add into the yogurt the cucumber, dill, garlic, salt, pepper, lemon juice and stir well. If the mixture is too thick add some more grated cucumber or water.
5. It is easier at this stage to add liquid than removing it.
6. Drizzle the top with some olive oil and optionally add some olives for decoration.
7. The tzatziki dip can be served immediately but it is recommended to place in fridge and let the ingredients blend for at least 2-3 hours. It becomes tastier that way.