

## **TZATZIKI**

### **Serving 4**

#### **INGREDIENTS:**

**250 g full fat (10%) of plain Turkish yogurt**

**½ cucumber**

**3 cloves garlic**

**salt**

**pepper**

**water**

#### **PREPARATIONS:**

1. *Place yogurt in a bowl.*
2. *Finely mince the garlic.*
3. *Grate the cucumber.*
4. *Add into the yogurt the cucumber, garlic, salt, pepper, a little bit of water and stir well. If the mixture is too thick add some more water.*
5. *It is easier at this stage to add liquid than removing it.*
6. *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.*