



## **Tzatziki**

**Season:** Any **Type:** Side dish **Difficulty:** Easy

**Serves:** 30-40 small serves

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

## **Equipment:**

- Grater
- Mixing Bowl
- Paper Towel
- Serving Bowls

## **Ingredients:**

- 500g Natural Yogurt
- 2 Lebanese Cucumbers
- 1 Tablespoon Red Wine Vinegar
- salt
- pepper

## What to do:

- Grate the cucumbers into a bowl and sprinkle a little salt over them.
- Meanwhile combine the yogurt, red wine vinegar and pepper.
- Now place the grated cucumber in doubled up paper towel and squeeze out some of the water.
- Combine with the mixture and distribute into smaller bowls for each table to serve with the pakora.