



Mast – o khiar Persian Tzatziki

Serves 24 tastes

Source: Adapted from familyspice.com



Ingredients

Tzatziki

2 Lebanese cucumbers, grated and liquid squeezed out

350 g Greek style yogurt

1/2 clove of garlic minced

1 tablespoons torn dill and mint

¼ cup sultanas, rehydrated in a little hot water

To decorate

Pinch of whole cumin seeds

Drizzle of olive oil

Crumbled dried rose petals (optional)

Equipment

Chopping board

Knives

Grater

Microplane grater

Measuring cups and spoons

Mixing bowl

Measuring scales

What to do:

- Measure out the sultanas, cover with a little hot water from the kettle to rehydrate – allow to stand
- Grate the cucumber, squeeze out extra liquid
- Grate the garlic – using a microplane grater
- Tear the herbs
- Combine the yogurt, cucumber and herbs in a bowl
- Add the sultanas and the garlic, stir well
- Scoop into serving bowls, and drizzle with a little extra olive oil and a scattered pinch of cumin seeds. Top with a pinch of crumbled dried rose petals if you wish
- Serve