



COOKING PASSION SINCE 1877

MARINATED LABNEH WITH SPRING PARFUME



6 Servings

INGREDIENTS

400 gr **whole milk yogurt** (cow or sheep milk)
2 pinches of salt
2 cloves of young garlic
1 red chili
8 tbsp olive oil
3 tbsp finely chopped spring herbs (salad burnet, chervil, chives)
2 tbsp sumac (Turkish food store)
2 tbsp light **sesame seeds**
2 tbsp black cumin
freshly ground salt and black pepper
1 tbsp crushed coriander seeds

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Mix yogurt with two pinches of salt and stir well. Place a fine cotton cloth in a bowl, put yogurt in the cloth and allow to drain off in your fridge 12-18 hours.

The next day, the yogurt should be firm. Cut out small balls with two teaspoons or a small ice cream scoop.

Peel garlic cloves. Slice garlic and chili and soak the slices in olive oil in a flat dish. Arrange the chopped spring herbs, sumac, sesame seeds and black cumin on separate plates.

Batter the yogurt balls to your liking and place in the olive oil. Season with a bit of salt, a lot of black pepper and the crushed coriander seeds.

Refrigerate for two hours and serve your marinated labneh balls with freshly toasted flat bread or pita.

