

TRADITIONAL TZATZIKI



Preparation : 5 min - **Resting :** 10 min - **Cooking :** - - **Equipment :** -

Ingredients : 4/6

- 2 small cucumbers, peeled - juice of ½ lemon, strained - 150 g Greek-style yoghurt - 1 garlic clove - 6 sprigs* mint, leaves removed - ½ tsp paprika - salt, pepper

1. Fit the food processing bowl; install the midi bowl and the 2mm grating disc. Grate the cucumbers. Place in a colander, sprinkle with a little salt to draw out excess moisture; set aside for 10 minutes.

2. Install the mini bowl; add the lemon juice, yoghurt, garlic (crushed), finely sliced* mint leaves, paprika, pepper and the drained, well-squeezed cucumber. Run the FOOD PROCESSOR programme 30 seconds.

Cook Expert ■