



*sharing our Greek culinary heritage*

## *Zesty Yoghurt*

### *You will need...*

Thick, creamy, natural Greek Yoghurt

Pure honey

Citrus zest

### *Preparing the Zesty Yoghurt*

- Combine two large dollops of yoghurt with a generous drizzle of honey and a liberal sprinkling of your preferred zest or zests

### *Serving the Zesty Yoghurt*

- Serve and savour this delicious treat!

### *Key Points*

- It is very important that the yoghurt you use is thick and creamy. The yoghurt we used in the filming and my preferred yoghurt (which is available in Melbourne) is Procal Authentic Greek Yoghurt. Procal yoghurt is particularly thick because it is strained, and it is rich and creamy because it is a full-fat yoghurt. If you are not able to find thick Greek yoghurt, you can purchase regular Greek yoghurt and strain it yourself. For a little yoghurt straining tutorial watch KO's Best Ever Tzatziki
- Experiment with different citrus flavours and zest combinations. I love the lemon zesty yoghurt, because it feels like you're eating the filling from a lemon cheesecake and the orange zesty yoghurt feels like you're eating carrot cake frosting, but the lemon and lime zest combo is really something else!