



Sparkle Kitchen

Labneh

Ingredients

1 500 gram container of Greek yogurt (about 2 cups)

a pinch of salt

flavoring of your choice (fresh herbs, honey, or even cinnamon will all work well)

pita bread or crackers (for serving)

Directions

Position a strainer so that it rests inside a larger bowl without touching the bottom.

Lay a clean, white tea towel in the strainer and pour the yogurt into the towel.

Gather the ends of the towel up into a gentle twist and pop the whole thing—bowl and all—in the fridge for at least 24 hours, but more like 48 if you can manage it.

After that time has passed, release the yogurt—which should now be the consistency of cream cheese—out onto a cutting board and use a fork to work in a pinch of salt and any other seasonings you'd like to add.

Serve with crackers or warm pita bread.

Enjoy!