


Sabrina 
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Yoghurt, cucumber
& mint dip



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Serves 4 | Vegetarian

INGREDIENTS:

4g walnut pieces
200g Greek yoghurt
120g cucumber, wash,
coarsely grate, squeezed dry
to remove excess liquid
0.5g dried mint
25g golden raisins
2g fresh mint, finely
chopped
2g sea salt
1g ground black pepper
2g dried rose petals
4ml extra virgin olive oil

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METHOD:

1. Lightly toast off the walnuts in the oven at 180°C for 3-4min, leave to cool, then chop into small pieces.
2. Place the yoghurt in a mixing bowl, add the cucumber, dried mint and raisins, mix to combine. Add three quarters of the walnuts and fresh mint, season with salt and pepper.
3. Place in a serving bowl, drizzle with the oil and scatter with the rose petals and the remaining walnuts and mint.