

Persian labneh and herb sauce

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Ingredients

- labneh
- chopped garlic, 1-2 cloves
- chopped fresh herbs
- salt to taste
- a drizzle of olive oil

Instructions

1. In a medium-sized bowl, mix the labneh, press or finely chop the garlic, chopped herbs and salt. Taste and adjust the seasoning.
2. Cover the bowl and leave to marinate for at least an hour to allow the flavors to meld. Drizzle with olive oil before serving.

Notes

With cucumbers: stir in two finely chopped or beetroot grated and well drained cucumbers.

With scallions and scallions: instead of garlic and herbs, add a handful of finely chopped scallions and a handful of crispy fried scallions (fry in oil, dry with a paper towel)

For freshness: grate the zest of one lemon.

For spiciness: mix in some hot peppers or hot pepper oil.

For freshness: squeeze in a little lemon juice, but do not overdo it so that the sauce does not become too runny.