Tzatziki

Red grape vinegar with Cardamom & 3 Peppers

Ingredients

1 Greek Yoghurt

1 Cucumber

1 Clove of garlic (or more!)

1 tbsp. Red grape vinegar with

Cardamom & 3 Peppers

Extra virgin olive oil

Fresh basil leaves

Salt



Preparation

Καλή ὁρεξη!

- Peel the cucumber, grate it and then squeeze it hard to get all the water out of it.
- Give it in a deep bowl.
- Add the Red grape vinegar with Cardamom & 3 Peppers.
- Add the salt.
- Peel the garlic, mash it and add it to the cucumber.
- Empty the yogurt in the bowl and mix everything well with a spoon.
- Taste it and add more salt or garlic if needed.
- Place it on a plate and garnish it with the basil leaves
- Pour a little extra virgin olive oil on top for serving.



Wisdom of Nature organic grape products
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