



Labneh

This popular Lebanese dip is sometimes referred to as a cheese, but it's really just strained yoghurt (sometimes called hung yoghurt). It takes a day or so to make, but next-to-no hands-on time. Apart from yoghurt and salt, all you need is some muslin (cheesecloth) and a bit of patience. Unless your yoghurt is already very thick, it's best to use a double-thickness of muslin; the only other equipment you'll need is a bowl deep enough that the muslin bag of yoghurt can be suspended in it without touching the bottom (some kitchen twine can be handy for jerry-rigging this if the bowl isn't quite deep enough).

Makes about $\frac{2}{3}$ cup

INGREDIENTS

- 2 cups plain natural pot-set yoghurt (about 500g/1lb 1½oz)
- 1 teaspoon salt flakes, more or less to taste
- About 1 metre muslin, for draining
- Extra virgin olive oil, for drizzling
- Aleppo pepper, za'atar, sumac, for serving (optional)



METHOD

1. Whisk yoghurt and salt together.
2. Line a deep bowl with muslin so that it hangs over the sides.
3. Pour the yoghurt into the muslin.
4. Draw the ends of the muslin together, twist and tie them around the middle of the handle of a wooden spoon to enclose the yoghurt, using some kitchen string to secure it tightly if necessary.
5. Place the spoon across the bowl so that the yoghurt bag is suspended and can drain without touching the bottom.
6. Refrigerate for 24 hours or so; the longer it drains, the thicker it will become.
7. Remove labneh and discard muslin.
8. Serve drizzled with oil, with a sprinkling of Aleppo pepper, za'atar or sumac if you like.