



Cacik

Cacik is similar to Greek tzatziki except that the cucumber is often drained for tzatziki, whereas in cacik it's a feature. In summer, cacik is often thinned with cold water and served as a cooling soup. It's also a delicious addition to a mezze table or a snack with pita crisps or raw vegetables for dipping. Sometimes dried or fresh mint is used instead of dill, if using dried you'll need about ½ teaspoon.

Makes about 1½ cups (375ml)



INGREDIENTS

- 1 Lebanese cucumber
- 250g natural yoghurt (1 cup/9oz)
- 1 tablespoon extra virgin olive oil, plus extra for drizzling (20ml)
- 1 clove garlic, crushed
- 3 teaspoons finely chopped dill
- ½ teaspoon salt flakes, crushed

METHOD

1. Slice cucumber horizontally, then vertically into long thin strips. Dice finely.
2. Place yoghurt, oil, garlic, dill and salt in a bowl and mix to combine well.
3. Stir cucumber through, cover and refrigerate to chill well.
4. Serving drizzled with a little oil.