Be Inspired BY Roberta!
FOOD ~ WINE ~ TRAVEL

Cacik

Cacik is similar to Greek tzatziki – except the cucumber, often drained for tzatziki, is a feature in cacik. In summer, it's 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.

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. Serve drizzled with a little oil.

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