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by ewfood

Greek Tzatziki

Ingredients

1 cucumber, peeled and grated
2-3 cloves of garlic, minced
10.5oz. Greek yoghurt
1 tsp. vinegar
3.4fl oz. extra virgin olive oil
2tsp. finely chopped dill leaves

Preparation

1. Salt the cucumber and leave it in a colander for half-an-hour and then drain well
2. Combine the cucmber with the remaining ingredients
3. Put the dip in a bowl, add salt and decorate it with few dill leaves
4. Refrigerate before serving

Cooks Note