



House-Made Labneh

Yield: 4 servings



INGREDIENTS

FOR HOUSE-MADE LABNEH

1½ cups labneh of choice
1 cup strawberries, roughly chopped
1 cup kiwi, roughly chopped
1 tsp. yuzu juice
½ cup yuzu honey (see sub-recipe)
nigella seeds, to taste
Maldon salt, to taste
Aleppo pepper flakes, to taste
fresh lemon juice, to taste
olive oil, to taste
fresh mint, to garnish

FOR YUZU HONEY

Prepares 1 cup of Yuzu Honey. Store remainder in an airtight container and refrigerate for up to two months.

2½ Tbsp. yuzu juice
1 tsp. ginger juice
½ tsp. roasted coriander seeds
½ tsp. yuzu kosho paste
2 leaves fresh basil
½ cup honey
½ tsp. Aleppo pepper

METHOD

FOR YUZU HONEY

1. Add yuzu juice and ginger juice to a stainless steel pot over medium heat. Simmer until about half the mixture remains.
2. Remove from heat and add roasted coriander seeds, basil and yuzu kosho. Let steep for 10 minutes, then strain into a separate bowl.
3. Add honey and Aleppo pepper to the bowl. Stir until combined, then allow to cool.
4. Once cooled, add an additional splash of yuzu juice and stir until combined.
5. Set to the side until needed, or refrigerate in a sealed container until ready to use.

FOR HOUSE-MADE LABNEH

1. Add strawberries, kiwi, nigella seeds, Maldon salt and yuzu juice to a small bowl. Toss until evenly mixed and coated. Set aside.
2. Place labneh in the center of your desired dish. Create a divot in the labneh using the back of a large spoon. Add fruit mixture to the center of labneh.
3. Drizzle yuzu honey over top to taste. Garnish with fresh torn mint, Aleppo pepper, Maldon salt and drizzle of olive oil to taste.

