

GINGER TURMERIC LABNEH

Prepares 1 Quart

GINGER TURMERIC LABNEH INGREDIENTS

- 1 lb. cream cheese
- 2 cups yogurt
- ½ tsp. turmeric powder
- 1 Tbsp. ginger (finely diced)
- 2 Tbsp. roasted garlic
- 1 clove garlic (microplaned)
- 2 Tbsp. lemon juice
- 1 tsp. salt
- ½ tsp. sugar
- 2 tsp salsa verde (per serving)
- sesame seeds (to taste)



SALSA VERDE INGREDIENTS

Prepares 2 cups of salsa verde

- 1 bunch scallions
- 1 cup parsley leaves
- 1 cup cilantro leaves
- 1 clove garlic (microplaned)
- 3 Tbsp. lemon juice
- 3 Tbsp. olive oil
- salt (to taste)

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SALSA VERDE METHOD

1. Add lemon juice and microplaned garlic to a bowl. Let sit for 10 minutes.
2. Finely chop the parsley, cilantro and scallions.
3. Mix all ingredients together until incorporated. Add salt to taste.
4. Refrigerate for two hours.
5. Add to the Ginger Turmeric Labneh when ready to serve. Keep the remainder in a sealed container in the fridge until ready to use.

GINGER TURMERIC LABNEH METHOD

1. Add microplaned garlic, roasted garlic, lemon juice, sugar, diced ginger, turmeric powder and salt to a bowl.
2. Mix until incorporated. Let sit for 10 minutes.
3. Add in cream cheese and yogurt. Mix well.
4. Add salt to taste.
5. Scoop 4 oz. of labneh into a bowl and make a small well in the center.
6. Spoon 2 tsp. of salsa verde into the well and top with sesame seeds.
7. Serve immediately with bread or crudit , and enjoy!

