

TZATZIKI



Preparation : 15 min - **Resting :** 30 min - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 1 small cucumber - 1 garlic clove degermed - 1 tablespoon red - wine vinegar - 2 ½ Greek-style yoghurt
 - 2 tablespoons olive oil - 1 sprig mint - salt and pepper
-

1. Peel the cucumber and cut into 2 cm pieces. Place these in the bowl and pulse 5 times. Place the chopped cucumber in a sieve, sprinkle with salt and leave to stand over a bowl for 30 min.

2. Squeeze the cucumber in a tea towel. Chop the garlic in the bowl, then add the yoghurt, mint, olive oil and vinegar.

3. Press the pulse button 2/3 times, add the cucumber and pepper, and pulse 2/3 more times.

Chef's tip :

Serve chilled on toasted bread or with cold or smoked fish.

Mini Plus ■

Compact 3200 XL ■

Compact 3200 ■

CS 4200 XL ■

CS 5200 XL ■

CS 5200 XL Premium ■

Micro ■

Patissier Multifunction ■