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Garlic & Rosemary Infused Labna

Ingredients:

- 1 kg Natural Greek yoghurt
- 1 tsp salt
- 2 large cloves garlic, peeled & halved
- 1- 2 sprigs of fresh rosemary, cut into florets
- Clean muslin/ cheesecloth
- Kitchen string

Method:

1. Mix the salt well into the yoghurt
2. Spread out the muslin on a clean dry surface and then spoon the yoghurt into a mound in the centre
3. Pull the edges of the cloth into a ball and tie off with kitchen string
4. Hang the yoghurt ball to drain (12 - 24 hours)
5. When drained, scrape the yoghurt into a container and embed the garlic cloves and rosemary
6. Refrigerate for approximately 4 hours prior to using for the first time.

* Consider storing labna in a glass container as plastic containers absorb the strong garlic smell & flavour