



Labna with Thyme and Toasted Sesame Seeds

Recipe source: Stephanie Alexander's Kitchen Garden companion

Season: All year

Type: Snack

Difficulty: Easy

Serves: Serves 20 to taste

Fresh from the garden: thyme

Equipment:	Ingredients:
<ul style="list-style-type: none">• 2 chopping boards• Colander• Salad spinner• Small knife• Baking tray	<ul style="list-style-type: none">• 600 ml plain yoghurt• 1 teaspoons salt• Handful of thyme leaves• Salt and pepper• 1 teaspoon of sesame seeds

What to do:

1. Mix the yoghurt with salt in a bowl.
2. Spoon into a doubled over clean piece of muslin, and leave it resting over a bowl.
3. Tie up muslin into a firm shape and leave yoghurt to drain in a refrigerator for a day.
4. Discard whey that collects in the bowl. Rinse and dry bowl, and then tip in drained yoghurt.
5. Scatter over plenty of stripped thyme leaves and season with salt and pepper.
6. Roll into balls, and drizzle with a little olive oil. Scatter with toasted sesame seeds.
7. Labna may be eaten with hot toast.