

Labne

Labne is a 'cheese' made from strained yoghurt, and it is absolutely delicious. It has a tangy flavour and smooth, creamy consistency, yet is lower in fat than most cheese. Making your own is also surprisingly simple, the trick is to use good quality pot-set natural or Greek yoghurt with no additives. I love to spread on toasted crostini, or add to salads or steamed veg as you would feta.

Makes 500-600g

Prep: 10 min, plus 48 hours straining time

1kg pot-set full cream natural or Greek yoghurt

2 tsp sea salt

½ cup chopped fresh herbs of choice

Extra-virgin olive oil, to cover

1 Mix the yoghurt and salt together in a large bowl. Line a large sieve with muslin (cheesecloth) and place over a large bowl. Spoon the yoghurt into the lined sieve.

2 Cover and refrigerate for 48-72 hours. After this time the whey from the yoghurt will have drained into the bowl and the yoghurt should be thick enough to roll into balls.

3 Spread the herbs on a large plate. Roll tablespoons of yoghurt into balls, then carefully roll in herbs to coat. Place them in a 500ml sterilised jar. Add enough olive oil to cover the balls. Cover and store in the fridge.

Tip: Labne will keep up for 2 weeks stored in the fridge