

Haydari: Yogurt, Feta And Mint Dip - Perfect Mezze!

Ingredients:

Difficulty: Easy
(serves 4)

25 gr. butter (you can also use olive oil if you want it lighter, but butter makes everything better!)

2 tsp dried mint

150 gr. thick plain yogurt (Turkish, Greek or Bulgarian. Try to find as thick as possible)

50 gr. feta, crumbled

2 garlic cloves, mashed

salt to taste

optional: a bunch of dill, to serve

Instructions:

1. In a pan on medium heat, melt butter. When almost all butter is melted, add dried mint and stir with a wooden spoon / spatula, until you get roasted but not burned mint, for a couple of minutes. Take away from the heat and put aside to cool down.

2. In a bowl, put yogurt and feta and mix with a fork or spoon.

3. Add butter/mint mixture and garlic and continue mixing.

4. Add salt according to your taste (add it slowly, because feta is rather salty too so you might end up with too salty haydari if you put a lot of salt at once). Mix all the ingredients well one last time and serve. Decorate with fresh dill if you like. Enjoy!