TZATZIKI (Greek yogurt sauce)

Today we are going to make the most famous Greek sauce, tzatziki.

Ingredients:

- ✓ 300g strained yogurt
- ✓ 1 cucumber
- ✓ 1/3 clove of garlic
- ✓ 3 tablespoons vinegar of white wine
- ✓ ¼ bunch dill, chopped in small pieces
- ✓ 2 tablespoons olive oil
- ✓ 1 pinch salt
- ✓ pepper

To serve :

- Souvlaki pita breads
- Herbs (oregano, thyme)
- Olive oil

Execution Method:

- Peel the cucumber and grate it.

- Put the cucumber in a towel that you have placed in a bowl.

- Add salt and one tablespoon of vinegar.

- Drain the cucumber very well with the towel. Squeeze it hard so that it remains dry.

- Place the yogurt into a bowl and add the cucumber along with the remaining the two tablespoons of vinegar.

- Slice the garlic and add it to the yogurt.

- Pour the olive oil into the yogurt mixture.

- Chop the dill in fine pieces, add it to the yogurt, add the salt and pepper and stir.

- Serve with pita bread, herbs and olive oil.