



RECIPES

BUSH LABNAH

Labnah is traditionally a Middle Eastern cheese (made from hung yoghurt). It's simple to make and lends itself so well to Australian flavours. It does need to hang for 3 days so give yourself enough lead time if making to impress at a party.

LABNAH

- 1 litre Natural yoghurt, full fat.
- 2 TSP Salt flakes
- ½ TBSP icing sugar

SPICE MIX

- 4 TBSP Toasted sesame seeds
- 1 TSP Saltbush
- 1 TSP Mountain Pepper
- 1 TSP Aniseed Myrtle

Oil for storage.

YOU WILL NEED

2 new chux cloths (or muslin), string, a large container that will fit in your fridge (like a soup pot), a large spoon or ruler.

METHOD

Mix the yoghurt, salt and sugar in a bowl.

In a large bowl layout your chux clothes laying one over the other to form a cross. Tip your yoghurt mix in and pull the cloths ends up and tie with string – to make a pouch (you may need a helper for this). Tie the pouch to the large spoon. Rest the spoon over your large container so the labnah hangs freely.

Store in your fridge for 3 days.

Mix sesame seeds and spices together in a small bowl.

Take your container out of the fridge, tip the liquid out, cut the string and unwrap your labnah pouch. Using your hands take small bundles of labnah and roll into balls. Roll each ball through the spice mix to lightly coat it.

I like to store my labnah in oil, it will last a good few weeks. Place balls in a take away container and cover with oil (just like feta), use a light flavoured oil.

Serve up in a dish with crackers and quandong jam, the people will go nuts over it.