

# FETA AND APPLE TZATZIKI



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**Preparation :** 5 min - **Resting :** 10 min - **Cooking :** - - **Equipment :** -

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**Ingredients :** 4-6

- 1 small cucumber (200g) - 1 Granny Smith, or other green apple - juice of  $\frac{1}{2}$  lemon, strained - 150 g Greek-style yoghurt - 6 sprigs dill, washed and finely sliced - 6 sprigs mint, washed, - leaves removed and finely sliced -  $\frac{1}{2}$  tsp paprika - 200 g feta cubes - salt, pepper

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1. Fit the food processing bowl, install the midi bowl and the 2mm grating disc. Wash, peel and grate the cucumber. Place in a colander, sprinkle with a little salt to draw out the excess moisture and set aside for 10 minutes to drain. Peel and seed the apple, cut into 8 pieces, and place in the mini bowl. Run the FOOD PROCESSOR programme for about 20 seconds.

2. Add the lemon juice, yoghurt, dill, mint, paprika, drained cucumber and season with pepper; restart for 30 seconds. Serve with the feta cubes.

Cook Expert ■