



Yoghurt and Basil Sauce

Ingredients

300ml yoghurt
½ cup basil leaves
1 garlic clove
2 tsp lemon juice
Salt and pepper



What to do

1. Wash, spin and basil leaves. Chop finely
2. Peel garlic, sprinkle with salt, and smash into a paste using a fork
3. In a bowl place yoghurt, basil, garlic, lemon juice, salt and pepper
4. Taste
5. Add more lemon juice, salt or pepper if needed
6. Serve and enjoy