

Cucumbers Crowns filled with Artichoke & Tzatziki Dip



R & J Mazza
GLOBE ARTICHOKES

Ingredients

100g artichoke hearts, chopped finely,
500ml Greek Style Yogurt,
1 clove garlic, grated,
2-3 cucumbers, depending on size,
Juice & zest of ½ lemon,
2 tablespoons fresh mint, roughly chopped,
Salt & cracked pepper to taste,

To garnish:
Sprigs of dill
Caviar

Method

1. Wash cucumber well. Do not peel. Cut into 3cm slices. Scope out the 2cms of the centre (reserve) without cutting the bottom layer. Cut the top into a zig-zag pattern, resembling a crown.
2. Chop the reserved cucumber. Place artichoke hearts, cucumber, garlic, yogurt, lemon juice and zest, mint, salt and pepper in a large bowl. Mix well.
2. Spoon or pipe the mixture into the centre of each cucumber slice.
3. Top with some caviar and a sprig of dill.



Makes approx. 15-18 depending on size of cucumbers.

