

Labneh Bruschetta with Artichokes, Roast Capsicum & Capers



R & J Mazza
GLOBE ARTICHOKES

Ingredients

500ml Traditional Greek Yoghurt
1 garlic clove, crushed
½ teaspoon lemon zest
2 tsps lemon juice
1 small red chilli, deseeded &
finely chopped
½ tsp ground cumin
Salt, to taste

200g artichoke hearts, sliced
2 capsicums, roasted and peeled
½ small red onion, sliced thinly
¼ cup capers

Parsley, for garnishing
2 tablespoons extra virgin olive oil
12 slices French stick bread, or similar,



Method

1. Place yogurt in a bowl. Add garlic, lemon zest & juice, chilli, cumin and salt to yogurt and mix well.
2. Place a muslin cloth in a sieve and rest it over a bowl. Pour the yogurt mixture into the lined sieve and twist the top of the cloth to make a ball.
3. Place in fridge and leave for at least 5-6 hours, occasionally squeezing and twisting the top of the cloth to drain excess fluid.
4. Slice the roasted capsicums into strips. Toast bread slices. Spread yoghurt mixture on bread. Top with capsicum strips, artichoke slices and red onion.
5. Garnish with capers and parsley. Drizzle lightly with extra virgin olive oil.

Serves 6

