

australian
bush spices



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Yellow Bush Dukkan

Yellow Yoghurt Balls

750g (2 1/2lb) plain Greek style yoghurt
1 teaspoon salt
2 clean 50 x 50cm muslin squares
2 cups (500ml/16floz) olive oil
2-3 tablespoons **YELLOW** Australian Bush Spice

1. Place the yoghurt and salt into a bowl and mix to combine. Put the muslin squares on top of each other and place the yoghurt in the centre. Gather up the corners and tie firmly with string and suspend the bag over a bowl. Chill for 1-2 days.
2. Once drained, remove the cloth and discard.
3. Roll tablespoons of the mixture into balls and roll the balls in the **YELLOW**.
4. Serve the balls with rocket on crisp Italian bread

To store: Fill a 1-litre jar with olive oil and put the balls into the jar.