

# Mint Yoghurt

**Season:** Any

**Type:** Side

**Difficulty:** Easy

**Serves:** 30-40 serves

**Recipe Source:** Jodie Sparshott

Equipment:	Ingredients:
<ul style="list-style-type: none"><li>• Knife</li><li>• Chopping Board</li><li>• Microplane</li><li>• Mixing Bowl</li><li>• Serving Bowls</li></ul>	<ul style="list-style-type: none"><li>• 2 cups natural yoghurt</li><li>• 2 cloves garlic</li><li>• 3/4 cup chopped mint</li><li>• 4 tablespoons lemon juice</li><li>• Pinch of salt (to taste)</li></ul>

## What to Do:

- Wash and finely chop the mint leaves
- Peel and microplane the garlic into a bowl and pour over the lemon juice and sprinkle over some salt. Leave to stand for a couple of minutes.
- Mix the yoghurt, garlic, lemon juice, salt and chopped mint until combined. Taste and add salt or lemon juice if necessary.
- Serve the mint yoghurt sauce with the Cauliflower Fritters, with a bowl of the yoghurt for each table.