

LABNE, MARINATED OLIVES & GRILLED FLATBREAD

Prep + cook time: 20 minutes (+ cooling & refrigeration) **Serves:** 4

Ingredients

1 medium lemon (140g)	½ cup (125ml) olive oil
2 pickled green chillies, halved lengthways	2 tablespoons lemon juice
3 small cloves garlic, sliced	5 souvlaki wraps (425g)
4 sprigs fresh lemon thyme	1½ cups (420g) labne (see tip)
1½ cups (240g) mixed olives	½ teaspoon ground sumac
	1 teaspoon za'atar

1. Remove rind from lemon with a zester (or, peel rind thinly from lemon avoiding the white pith; cut rind into long thin strips).
2. Combine rind, chilli, garlic, thyme, olives and oil in a medium saucepan. Heat gently over medium-low heat for 3 minutes or until oil is hot: do not boil. Remove from heat; cool for 10 minutes.
3. Transfer olive mixture to a large glass bowl; stir in juice. Cover, refrigerate for 4 hours or overnight, stirring occasionally.
4. Cook wraps, in batches, on a heated oiled grill plate (or grill or barbecue) until browned lightly both sides.
5. Drizzle labne with 1 tablespoon of the oil from the marinated olives, sprinkle with sumac and za'atar. Serve labne with drained olive mixture and grilled wraps.

Tip

Labne is a soft yoghurt "cheese": it can be found in some delis and large supermarkets. To make your own, line a sieve with muslin; place sieve over a bowl. Fill sieve with 1kg (2 pounds) Greek-style yoghurt mixed with 2 teaspoons table salt. Cover and refrigerate for 24 hours or until yoghurt is thick and spreadable. Discard liquid or add to smoothies.

Do ahead

Olives are best marinated at least 1 day or up to 3 days ahead; keep covered, in the fridge.

