Yoghurt sauce with spiced butter



Preparation	20 Mins
Cooking time	
Portions	4

Elif's creamy yoghurt sauce with aromatic spiced butter is the perfect accompaniment to freshly baked bread – easy to prepare, full of flavour and simply irresistible.

Yoghurt sauce

750 g yogurt, at least 10% fat

1 untreated lemon, zest & juice

1 small clove of garlic, grated

1 - 2 tsp salt

Spiced butter

100 g butter

1 tsp paprika powder

1 tsp mint, dried

Yoghurt sauce

Gently fold all the ingredients together with a spoon so that the yoghurt retains its creamy consistency. Keep chilled until ready to serve.

Spiced butter

Cut the butter into large cubes, place in a small pan and melt while stirring. Add paprika powder and mint. Continue heating while stirring constantly until the foam disappears, the whey has separated from the fat and the butter is lightly browned. Then remove the browned butter from the hob immediately.

Serving

Spread the yoghurt sauce over the base of a shallow serving bowl. Pour the hot spiced butter over the yoghurt. Serve as a dip with warm bread.

Tips

This basic recipe can be adapted to suit your taste with different varieties of peppers or chillies, as well as fresh herbs such as summer savoury or thyme.

Additional information

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