



Greek salad with Tzatziki cheese



Ingredients

- 1 Henri Willig Tzatziki Cheese
- 8 cherry tomatoes
- 1 cucumber
- Tray of fresh olives
- 40 ml of olive oil
- 15 ml of vinegar
- 10 ml of water
- Pepper and salt to taste

This delicious recipe for an authentic Greek salad with a special twist of tzatziki cheese is easy to make. Perfect for lunch or as a main course, this vegetarian meal combines the freshness of young cheese with the classic flavours of Greece. In just 15 minutes, you can put this tasty salad on the table.

Preparation

- 1: Chop the tomatoes and put them in large bowl. Sprinkle salt over the tomatoes and leave for 15 minutes.
- 2: Cut the onion into rings and the cucumber and Tzatziki cheese into cubes.
- 3: Add the onion and cucumber to the tomatoes.
- 4: In a separate bowl, make the dressing with the olive oil, vinegar and water. Stir well and then mix with the salad. Add pepper to taste.
- 5: Finally, add the Tzatziki cheese. Enjoy your meal, or as the Greeks say, Kali orexi!

How long does tzatziki stay good in the fridge?

Tzatziki usually stays good in the fridge for 2-3 days, provided it is stored in an airtight container. The texture may change after a while, though, as the cucumber will release water over time.

Does the tzatziki still get too watery? To preserve its quality, you can carefully pour off the water or stir it briefly through the tzatziki.

Serving and variation tips:

- **Make it a meal:** Add some grilled chicken, falafel or prawns to make the salad a light meal.
- **Herbs and spices:** Garnish the salad with fresh mint, dill or parsley for extra freshness. You can also add smoked paprika for a slight smokiness.
- **Fruity twist:** Try some pomegranate seeds or diced watermelon for a sweet and refreshing flavour that contrasts nicely with



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

the salty and creamy tzatziki.

