
THYME'S SWEET MIDDLE EASTERN TREATS

The day before your party ...

500g Greek yoghurt
2 tbsp runny honey
½ tsp rose water

1. Place the yoghurt in a mixing bowl, add the honey and rose water, stir.
2. Line a bowl with muslin or a fine cloth and spoon the yoghurt into the centre. Draw up the corners of the cloth and tie together with string or an elastic band. Suspend over a suitable place, either a sink or bowl, and leave overnight, or longer if necessary.

For the cases

Filo pastry sheets

1. Take your filo sheets and cut into 2½ cm squares.
2. Brush with melted butter & place in a mini-muffin tray. Lay one square on top of another at right-angles to create a star shape.
3. Repeat to fill tray.
4. Bake for 8-10 minutes at 160°C until lightly golden.
5. Carefully remove & cool on a rack

For the festive topping

2-3 clementines, segmented &
roughly chopped
100g pistachios, roughly chopped
Seeds from 1-2 pomegranates
6 Medjool dates, stoned & finely
chopped
Rose syrup

1. Combine the festive topping ingredients.
2. Spoon sweet labné into the cases.
3. Add your festive topping – be generous
4. Serve immediately and enjoy!

