Cypriot Talaturi Recipe (Talaturi with Mint and Lemon)

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Ingredients

• 1 cucumber

 • 2 cloves of garlic, melted

• Or the cup of olive oil

• 500 g strained yogurt

• juice of 1 lemon

• 2-3 tablespoons chopped mint

• some salt

Preparation

1. Peel the cucumber, remove its seeds from the center and rub with the grater in a large bowl. Salt and pepper and set aside for 10 minutes.
2. Put the grated cucumber in a towel and tighten it well to drain all of the cucumber juice.
3. In a large bowl add the cucumber, melted garlic, olive oil, yogurt, mint, lemon juice, a pinch of salt and mix well with a spoon until the ingredients and flavors come together.
4. Alternatively, if you have a blender, beat the garlic with the oil until combined, then continue to mix the garlic with the rest of the ingredients using a spoon.
5. Keep it in the fridge and always serve cold. Bon appetit!