

## Herbed Laban (Yogurt Cheese)

8 tbsp	full fat powdered milk	2 tsp	salt
1 sachet	chekwah yaourt (or other live culture yogurt)	2 tbsp	paprika
1-2 bunches	mint	1 tbsp	cumin

1. Mix milk with 500ml water 2. Add 500ml boiling water  
3. Stir in yogurt 4. Cover with plastic bag  
5. Leave sitting in the sun 6-12 hr (until it becomes yogurt)  
6. Pour off water that has accumulated on top

1. Stir salt into yogurt 2. Pour combination into a bandanna lined colander  
3. Let drain 24 hr (refrigerated if possible) until cheese is dry to the touch

1. Roll cheese into balls in mixture of minced mint, cumin and paprika  
2. Put balls into jar and cover in olive oil  
3. Good for 1-2 weeks without refrigeration