



Pistachio Crusted Labneh Log with Honey Drizzle

EASY • 5 HOURS 15 MINS

Strained yoghurt turns into something rather special here... thick labneh shaped into a log, rolled in pistachios and finished with a generous drizzle of honey. We created this one in collaboration with Jalna, using their yoghurt as the base and Capilano Pure Honey for a glossy finish. Add crackers and fruit, and you've got an effortless centrepiece that feels thoughtfully put together.



SKILL LEVEL
Easy

PREP TIME
15 mins

STRAINING TIME
5-24 hours

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Ingredients

- 1 kg Jalna yoghurt
- 1 teaspoon salt
- 80 grams pistachio kernels, chopped
- Capilano Pure Honey to drizzle
- Cracker and fruits to serve
- Cheesecloth

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Add 1 teaspoon of salt to 1kg of Jalna yogurt and mix well. Set a strainer over a large bowl and line it with cheesecloth. Pour the salted yogurt into the cloth, tie it tightly with a string. Place the bowl in the fridge and let it strain for at least 5 hours, or up to 24 hours.
2. Once strained, discard the liquid in the bowl and use the thick labneh left in the cheesecloth.
3. Once the labneh has drained, it will be thick like cream cheese. Unwrap it from the cheesecloth and shape it into a log using cling wrap makes this easier.
4. Sprinkle the chopped pistachios over it, then finish with a drizzle of honey on top.
5. Serve on a cheeseboard with crackers, nuts and fruit.

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