

Tahina Cream Salad with Yoghourt

This version has a very definite flavour of its own and is rather creamier than most. My mother discovered it in the Sudan, and has made it ever since.

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| 2-3 cloves garlic | 150 ml (¼ pint) yoghourt |
| Salt | Juice of 2½ lemons, or more |
| 150 ml (¼ pint) tahina paste | Finely chopped parsley, to garnish |

As in the first tahina cream salad recipe, crush the garlic with a little salt and mix it with the tahina paste. Add the yoghourt and lemon juice gradually, beating vigorously to make a smooth, thick cream. Taste and add more salt, lemon juice or garlic if necessary. (Here, again, an electric mixer or blender can be very useful.)

Serve in a bowl, garnished with finely chopped parsley, and provide Arab or other bread to dip into it.

Serve as an appetizer, or to accompany grilled or fried meat dishes and salads.