



Making your own Greek salad with Tzatziki cheese



Ingredients

- 1 Henri Willig Tzatzikikaas
- 8 small tomatoes, such as cherry tomatoes
- 1 cucumber
- Tray of fresh olives
- 40 millilitre of olive oil
- 15 millilitre of vinegar
- 10 millilitres of water
- Pepper and salt to taste

Preparation

1. Chop the tomatoes and put them in large bowl. Sprinkle salt over the tomatoes and leave for 15 minutes.
2. Cut the onion into rings and the cucumber into cubes. Also open the Tzatziki cheese and cut it into pieces.
3. Add the onion and cucumber to the tomatoes.
4. In a separate bowl, make the dressing with the olive oil, vinegar and water. Stir well and then mix with the salad.
5. Add pepper to taste.
6. Finally, add the Tzatziki cheese. Enjoy your meal, or as the Greeks say, Kali orexi!