

Pomegranate Raita

Serves: a taste for 40

Fresh from the garden: pomegranate, mint, lemon.

Equipment:	Ingredients:
Chopping board	2 cups natural yoghurt
Measuring spoons and cups	1/2 teaspoon salt
Knives	Handful of mint, chopped
Small mixing bowl	1 tablespoon lemon juice
Medium mixing bowl	1/2 large or 1 small pomegranate
Spatula	
Citrus juicer	
3 serving bowls	

What to do:

1. Measure yoghurt into mixing bowl.
2. Add salt, mint, lemon juice and half the pomegranate seeds. Mix well with the spatula.
3. Divide between the serving bowls, then sprinkle remaining pomegranate seeds over the top.