

Pomegranate Raita

Serves: a taste for 40

Fresh from the garden: pomegranate, mint, lemon.

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