

## Snack times with labneh

By Nina Timm 22 Dec 2016

Snack times are my best times - those informal get togethers that end up being the best memories.

Snack times can either be stressful and expensive or, with a little bit of clever shopping and cupboard stocking, most enjoyable. I thought it would be a good idea to give you a peep into my festive stock cupboard. I intend to have a relaxing, stress-free holiday and I want you to enjoy the same. Here is a list of things I stock up with. I know it will help you.



This festive season I am stocking up on Bedouin Cream Cheese Labneh. If you stay in the Western Cape or are holidaying in the Western Cape, you should do the same. It can transform Snack Times into feasts. Bedouin products are now available at all Checkers stores in the Western Cape. If you cannot get your hands on labneh, you can replace it with feta cheese.

I used phyllo pastry for both these snacks and it cannot be easier.

## Labneh Triangles

Makes 18

## Ingredients

6 sheets phyllo pastry
45 ml butter – melted
1 jar Bedouin Cream Cheese Labneh – I used garlic flavor
125 g sundried tomato pesto
black or white sesame seeds

## **Method**

Lay one sheet of phyllo pastry on a work surface, paint with melted butter and place another sheet on top. Make two more

two-layered sheets. Now cut each two layers in six even strips, cutting on the long side. So you will have 18 even strips.
Mix the labneh and sundried tomato pesto in a small bowl. Place a teaspoon of the labneh filling in one corner and fold the corner over to form a triangle. Keep folding as if you are folding a samoosa. Place on a baking sheet, freeze and keep until needed.
When you are ready to bake the pastry triangles, preheat the oven to 180 C. Place the triangles on a baking sheet and bake until golden brown. Scatter a few sesame seeds over the top.
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ABOUT NINA TIMM
Chef, author of the Eat Out Award-winning blog, My Easy Cooking, public speaker, brand ambassador and radio personality. Nina is awaiting you inside her new cooking school, Nina's Kitchen to share her vast knowledge of easy delicious recipes with you!  "Snack times with labneh - 22 Dec 2016 "Christmas leftovers - 12 Dec 2016
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