

Shankish



The BEST spreadable yogurt cheese that you could ever taste! This recipe will teach you 3 things: how to make yogurt (Laban), how to make yogurt cheese (Labaneh), and finally how to make today's treat-SHANKISH!!

Ingredients:

- 1 Gallon of milk
- 1/2 Cup of plain yogurt
- 1 Pack of [Canaan Za'atar](#)
- 1 tspn of salt

Preparation:

Making yogurt (Laban):

- Bring gallon of whole milk to boil.
- Let cool until warm (about 45-50 C), then separate 2 cups of warm milk.
- In a bowl, add 1/2 cup of plain yogurt and mix gently.
- Let sit for 2-3 minutes then add to warm milk pot and stir gently.
- Wrap yogurt mixture pot with a blanket and leave aside for 5-6 hours.
- Remove yogurt from blanket and put in the refrigerator, and let it cool.
- Now you have homemade yogurt (Laban)!

Making yogurt cheese (Labaneh):

- Add tea spoon of salt to yogurt pot and mix well
- Place yogurt in a clean cotton pillow case, and let it hang over a sink or a tub for a whole day
- Yogurt will thicken to a creamy cheese consistently
- Now you have Labaneh!

Making Shankish:

- You can make shankish out of your labaneh by rolling creamy labaneh into marble-size balls.
- Dish Za'atar in a flat plate.
- Roll labneh balls over za'atar.
- Place on a plate, drizzle olive oil on top.
- Serve with bread, toast, or crackers.

"Sahha ow Afyeh": Bon Appetit!