



Labne

produces about 6 ounces of labne, plus whey

— 1 quart (32 ounces) plain yogurt, ideally organic whole cow's or sheep's milk

Stir yogurt until completely smooth. Set a mesh colander over a bowl and line with cheesecloth or a thin cotton dish towel (or very thick paper towels). Place yogurt in colander and leave to drain in the fridge for at least 24 hours, stirring occasionally to encourage even draining.

Transfer labne and whey to separate covered containers for storage.