



Exquisite...

Lebny Yoghurt Balls



تيرا روزا **TERRA ROSSA**

Winner of 73 Great Taste Awards
www.terra-rossa.com



Lebny Strained Yoghurt Balls

About Lebny

- Lebny are cheese-like creamy balls that have a real tangy flavour being made from goats milk yoghurt.
- They are perfect on their own spread on toasted bread, crackers or in wraps and even better with a drizzle of olive oil and a sprinkle of fresh herbs such as oregano and mint or dry herb mixes such as Sumac and Dukka.
- Lebny is a good replacement for sour cream and is often enjoyed as a dip topped with sauces such as Zaatar Sauce or Zhoog and served with crudités.
- It is delicious in pastries, and as it does not curdle at high temperatures, it can be used to flavour and thicken stews giving it that lovely sour taste.
- They are fabulous rolled into crushed nuts or herbs and tossed into in salads or used as stuffing for bell peppers.
- For those with a sweet tooth, Lebny is amazing with a drizzle of honey or date molasses with sliced dry fruits such as figs and a sprinkle of pistachios.



Ingredients (For allergens see ingredients in BOLD & CAPS)

Strained **GOATS MILK YOGHURT**, **LACTIC CULTURES**, Sunflower Oil, Extra Virgin Olive Oil and Salt.

Care Instructions

Every jar is preserved with olive oil. Store in a cool dry place away from sunlight and below 20°C. Once opened top up with olive oil, keep refrigerated and consume within 2 weeks.

About Terra Rossa Sauces



Terra Rossa brings you a delicious range of Great Taste Award-Winning products of UK-made Arabian sauces, relishes and spreads infused with a wide range of Jordanian, Palestinian and Lebanese ingredients.

These versatile sauces simply transform the taste of anything they touch. They are ready to eat straight from the jar with fresh bread or crudit , as a stir-through or marinade ,as toppings for any fresh dip and shared with friends as part of a Mezze.

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