

Homemade Labneh



5 from 11 votes

This homemade labneh is the perfect addition to a mezze board. It's a tangy Mediterranean yogurt cheese made with only two simple ingredients!

Course	Appetizer, Condiments, Dips
Cuisine	Arabic, Lebanese, Mediterranean
Prep Time	5 minutes
Straining Time	2 days
Total Time	2 days 5 minutes
Servings	8 servings
Calories	69kcal
Author	Yumna Jawad

Equipment

- [Fine Mesh Stainless Steel Strainers / Sieve](#)
- [Mixing Bowl Set](#)

Ingredients

- 32 ounces whole milk yogurt
- 1/8 teaspoon [salt](#)
- za'atar for serving
- [extra virgin olive oil](#) for serving

Instructions

1. Line a fine strainer with a thick cheesecloth and set over a bowl.
2. Place the yogurt into the cheesecloth carefully and sprinkle with salt. Stir to incorporate. Tie the cheesecloth on the top to prevent any air from entering into the yogurt.
3. Set aside the yogurt in the cheesecloth-lined strainer on the counter or in the refrigerator for 24-72 hours, depending on your desired thickness.
4. Remove the strained labneh from cheesecloth, and transfer it to a serving dish or bowl. Use the back of a spoon to make a swirly pattern in the top of the labneh. Serve cold or at room temperature with olive oil, za'atar, vegetables and pita, if desired.

Notes

Storage: You can store homemade labneh in an airtight container for up to 2 weeks.

Substitutes: For best results, follow the recipe as is. However feel free to use Greek yogurt instead of whole milk yogurt if you'd prefer.

Nutrition

Calories: 69kcal | Carbohydrates: 5g | Protein: 4g | Fat: 4g | Saturated Fat: 2g | Cholesterol: 15mg | Sodium: 89mg | Potassium: 176mg | Sugar: 5g | Vitamin A: 112IU | Vitamin C: 1mg | Calcium: 137mg |

Iron: 1mg