

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2010/03/25/labaneh-and-labneh/>

## Labneh

From: Family Recipe / Servings:

Plain yogurt

Bring a deep bowl. Stand a colander over the bowl.

Salt

Line the bowl with muslin, the bottom of the colander should not be in contact with the liquid released from the yogurt.

Olive oil

Mix yogurt with salt, then pour the mixture into the cloth.

Close the cloth over the yogurt.

Keep in the refrigerator and allow to drain for 2 days, removing the liquid every once in a while.

After two days, bring a plate and line it with paper towels.

Add the drained yogurt to this paper towels, and keep in the refrigerator for 2 - 3 days, changing the towels every once in a while, each time you notice that the paper towels become wet change them until you feel after 2 - 3 days that the paper towels are no more wet, so yogurt is ready to be shaped into balls.

Roll yogurt into balls.

Line a plate with paper towels, and add Labneh balls to it, and keep in the refrigerator for 1 day, changing the paper towels every once in a while.

After 1 day, place labneh ball in airtight jar.

Cover with olive oil, and store at room temperature

for two days, then store in the refrigerator.

The olive oil may solidify in the refrigerator so allow to return to room temperature before serving.