

# Salt and Serenity

## Breakfast Toast with Labneh, Roasted Strawberries and Hazelnuts

Serves 2

This recipe makes more labneh and strawberries than you will use for breakfast for 1-2 people, but the leftover labneh will keep, refrigerated, for up to 2 weeks, and the berries will last for a week.

4 cups strawberries, washed, hulled and cut in half, or into quarters if really huge  
1 teaspoon sugar  
Large container of full-fat (3.25%) plain or Greek yogurt (depending on brand, a large container is usually 3-4 cups/750-1000grams).  
½ teaspoon kosher salt  
½ teaspoon freshly squeezed lemon juice  
4 slices toasted sourdough or whole grain bread  
¼ cup toasted skinned hazelnuts, coarsely chopped  
Honey for drizzling

1. Preheat oven to 375°F. Line a rimmed baking sheet with parchment paper. In a medium sized bowl, mix berries with sugar. Spread them out in a single layer on the baking sheet and roast for about 25-30 minutes.
2. Line a wire mesh strainer with a few layers of cheesecloth. Set the strainer over a deep bowl. The bottom of the strainer should be a few inches above the bottom of the bowl.
3. Stir the lemon juice and salt into the yogurt. Transfer the yogurt into the lined strainer. Fold the ends of the cheesecloth over the yogurt and refrigerate for 24-48 hours. If you used Greek yogurt, it will be quite thick after 24 hours. If you used regular, additional straining time will be required.
4. Remove the labneh from the cheesecloth, and put it into a bowl. Discard the whey, or feed it to the pigs, if you happen to keep pigs.
5. Spread toast with labneh, top with a few strawberries. Scatter toasted hazelnuts over the toast. Drizzle with honey. Eat and be happy!