

Na'ama's Fattoush

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JERUSALEM: A COOKBOOK

Yield Serves 6

Ingredients

scant 1 cup / 200 g Greek yogurt and 3/4 cup plus 2 tbsp / 200 ml whole milk, or 1 2/3 cups / 400 ml buttermilk (replacing both yogurt and milk)

2 large stale Turkish flatbread or naan (9 oz / 250 g in total)

3 large tomatoes (13 oz / 380 g in total), cut into 2/3-inch / 1.5cm dice

3 1/2 oz / 100 g radishes, thinly sliced

3 cucumbers (9 oz / 250 g in total), peeled and chopped into 2/3-inch

2 green onions, thinly sliced

1/2 oz / 15 g fresh mint

scant 1 oz / 25 g flat-leaf parsley, coarsely chopped

1 tbsp dried mint

2 cloves garlic, crushed

3 tbsp freshly squeezed lemon juice

1/4 cup / 60 ml olive oil, plus extra to drizzle

2 tbsp cider or white wine vinegar

3/4 tsp freshly ground black pepper

1 1/2 tsp salt

1 tbsp sumac or more to taste, to garnish

Preparation

If using yogurt and milk, start at least 3 hours and up to a day in advance by placing both in a bowl. Whisk well and leave in a cool place or in the fridge until bubbles form on the surface. What you get is a kind of homemade buttermilk, but less sour.

Tear the bread into bite-size pieces and place in a large mixing bowl. Add your fermented yogurt mixture or commercial buttermilk, followed by the rest of the ingredients, mix well, and leave for 10 minutes for all the flavors to combine.

Spoon the fattoush into serving bowls, drizzle with some olive oil, and garnish generously with sumac.