Tzatziki with chives

Ingredients	Serves 8	Serves 60
Greek-style plain yoghurt	500 g	3 ¾ kg
Telegraph cucumber, peeled, halved, seeded	1	7 ½
Garlic clove, crushed	1	7 ½
Chives - finely chopped fresh chives	1 tbs	7 ½ tbs
Olive oil	2 tbs	15 tbs
Lemon juice - fresh	1 ½ tbs	11 tbs
Salt, to taste		

Method

1. Place yoghurt in a sieve lined with muslin over a bowl and stand for 5-10 minutes to allow the excess whey to drain away Place yoghurt in a bowl and discard the whey.
2. Meanwhile, coarsely grate the cucumber and squeeze out excess moisture with your hands. Combine yoghurt, cucumber, garlic, chives, olive oil and lemon juice in a bowl and mix well. Season with salt. Cover and place in fridge for a day before serving to allow flavours to develop. Serve with the warm flat bread, marinated feta and marinated olives garnished with fresh herbs of your choice