

Recipe from I Will Not Eat Oysters

# MATZA & LABNE “TOASTS” WITH URFA OIL

AS MANY OR AS LITTLE AS YOU LIKE

## THE THINGS

### URFA OIL:

2 tbsp urfa pepper flakes  
1/2 cup olive oil

### MATZA LABNE TOASTS:

matza, broken into large pieces  
labne  
sliced radishes  
olive oil  
za'atar  
sliced roasted beets  
urfa oil  
sumac  
Maldon or other finished salt

## THE WAY

### URFA OIL:

Place the urfa flakes and olive oil in a small sauce pot and put on medium low heat. Once the urfa flakes start to sizzle, turn off the heat immediately and allow to steep for 25 minutes until the oil is a beautiful red-orange color. Strain through a cheesecloth and store in an airtight container for up to 3 weeks.

### MATZA LABNE TOASTS:

Scchhmmearrr the matza with lots of labne. Top some with radishes, olive oil, za'atar, and some Maldon salt. Top the others with roasted beets, urfa oil, sumac, and some Maldon salt. Enjoy!

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