

2 minutes application break

Tzatziki sauce

Facts

Origin Greece

Dates back Ancient

Ingredients Yogurt, cucumber, garlic, and herbs

Condiment or dip for various dishes

MixSing Process



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

The tzatziki sauce is a traditional Greek condiment made from yoghurt, cucumbers, herbs, and spices. The origins of tzatziki sauce can be traced back to ancient Greece, where it was first created to cool and refresh the palate. The word “tzatziki” is believed to have originated from the Turkish word “cacik”, which means “dip.”

Traditionally, tzatziki sauce is made by mixing yoghurt, grated cucumbers, garlic, dill, mint, and lemon juice. The ingredients are mixed and seasoned with salt and pepper to create a creamy and flavorful sauce. The sauce is then typically chilled before serving and can be used as a dip,

condiment, or ingredient in various dishes. The tzatziki sauce is a popular condiment in Greek cuisine and is often served as a dip for pita bread or a topping for gyros, souvlaki and other Greek dishes. It can also be used as a spread for sandwiches and as a marinade for meat and fish.

One of the most popular dishes featuring tzatziki sauce is “Dolmades”, a traditional Greek dish made by stuffing grape leaves with a mixture of rice, herbs and sometimes ground meat. The dish is typically served with a side of tzatziki sauce.

Another popular dish featuring tzatziki

sauce is “Moussaka”, a traditional Greek casserole dish made of layers of eggplant, minced meat and a creamy béchamel sauce. It is usually served with a side of tzatziki sauce, which adds a cool and creamy contrast to the rich and savoury flavours of the dish.

The popularity of tzatziki sauce has spread worldwide and can be found in many different cuisines. It’s a versatile condiment enjoyed for centuries and is a popular ingredient in many dishes.



The power of simplicity

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