



CHEESELINKS

FOR ALL YOUR CHEESEMAKING NEEDS

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YOGHURT MAKING

MADE EASY

INGREDIENTS & EQUIPMENT

- Cheeselinks Electric Yoghurt maker
- Preferred Yoghurt Starter
- 1 litre of Milk (long life or fresh)
- Optional 100g of Milk Powder



DIRECTIONS

1. Sanitise yoghurt maker Insert using boiling water.
2. Add 1 litre of long life milk & 6-10 granules of your preferred starter to sanitised insert and mix briefly.
3. Place the insert in Yoghurt Maker and switch on.
4. Allow to set (approximately 8-10 hours)
5. Once set transfer to fridge and enjoy!

NOTES

- If using fresh milk, heat the milk to 90* Celsius briefly then allow to cool to 40* before adding starter culture.
- Be sure to add fruits, flavour etc. after the yoghurt has set.
- if you are wanting a thicker set yoghurt, You can also add 100g of milk powder at step 2. Alternatively try draining through a piece of cheesecloth once the yoghurt has set.

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