



Fresh Yoghurt

MADE EASY

Ingredients & Equipment

- Cheeselinks Electric Yoghurt maker
- 1 litre of milk
- Preferred Yoghurt Starter

Optional:

- 100 g milk powder
- Fresh fruit for flavouring

Directions

Step 1 - Sanitise Equipment

Sanitise the Insert Container and Lid using boiling water.

Step 2 - Combine Ingredients

Add 1 litre of long-life milk and 6–10 granules (or a needle-tip amount) of your preferred Cheeselinks Yoghurt Starter to the sanitised Insert Container. Mix briefly until combined.

Note: If you prefer a thicker set yoghurt, add 100 g of milk powder at this step.

Step 3 - Ferment

Place the Lid on the Insert Container and place it inside the Fermenting Chamber of your Yoghurt Maker. Fit the Cover and switch the unit on.

Set the temperature to 37°C and the timer for approximately 8–10 hours.

For a tangier and thicker yoghurt, increase the fermentation time to 10–12 hours.

Once the yoghurt has set, transfer it to the fridge to chill.

Step 4 - Enjoy!

Once chilled, add your favourite flavourings or enjoy it fresh.

Helpful Tips

- **Needle-tip measurement:** Dip the end of a sanitised teaspoon or skewer into the yoghurt culture, then stir directly into the milk.
- If using fresh milk, heat it to 90°C, then allow it to cool to 40°C before adding the starter culture.
- Ensure to add any fruits or flavourings only after the yoghurt has fully set.
- For an even thicker consistency, either add milk powder during Step 2 or drain the set yoghurt through cheesecloth.