



Yogurt making instructions

1 litre sachets:

You will need:

- Country kitchen culture's - for yogurt makers.
 - Yogurt maker
- Your choice of milk (we recommend UHT for best results)

Using UHT milk:

1. Take the inner plastic container from the Yogurt Maker and half fill with your milk.
2. Open a sachet and mix the contents into the milk.
3. Add the remaining milk to make 1 litre, and place in the yogurt maker, operate yogurt maker as per instructed.
4. Incubate for 12 hours.

Using fresh milk:

1. Heat 1 litre of milk to 90°C and allow to cool to room temperature.
2. Add half the milk to the yogurt maker's inner pot. And mix in the sachet contents whisking to combine.
3. Add the remaining milk and give one final whisk, place inner pot in the yogurt maker and operate yogurt maker as per the instructions.
4. Incubate for 12 hours.

Please note:

- If some whey has risen to the top of the yogurt, simply stir the yogurt and it will recombine, this may happen as it is a completely natural product with no emulsifiers or artificial thickeners.
- If the Kefir is too sour or lumpy the fermentation has been too long.

Yogurt maker instructions

Non-electric:

Please read before use.

- This Yogurt Maker is for household use only. It is not suitable for commercial use, or for use outdoors.
- The Yogurt maker is not intended for use by children or infirm people unless they are adequately supervised.
- Always keep out of the reach of Children.

To use yogurt maker:

1. Place the yogurt maker on a flat dry surface, away from hot ovens, gas and electrical hobs, and way from any source of vibration, washing machine or fridge etc.
2. Prepare the inner pot, as in the Yogurt Making instructions, and fit the top, the contents should be at room temperature.
3. Pour Boiling water into the Base, filling up to the Maximum Line, which is the same level as the top of the Piers on the bottom of the unit, being careful not to over fill.
4. Careful place the inner container into the Yogurt Maker, taking care not to drop into the water.
5. Secure the Yogurt Maker Top, by lining up the catches and twisting top to engage these.
6. Once the Yogurt Maker is in use, please do not move it. Place away from any source of vibration, washing machine or fridge etc.

Care and Cleaning

Wash the inner pot and Yogurt Maker in Hot Soapy Water.

Useful links:

To reorder

- [cultures for yogurt makers](#)

For social media and web shop

- [can be found here](#)

If you require and additional information or have any questions,
please contact us via

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