



# 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)

Making yogurt at home is made very easy with our **Country Kitchen Cultures:**

### 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.

## 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

- Email – [sales@jkm-foods.com](mailto:sales@jkm-foods.com)
- Phone - 0345 8338155