



## Sour Cream

### Country Kitchen Cultures®

Our cultures are an easy way to make delicious Cultured sour cream at home.

You will need.

- Country kitchen culture's – sour cream.
  - Yogurt maker.
  - One large pot of cream. 600ml to 1000ml - **\*\*please note\*\*** single cream will give a thinner final product, Double cream will give a thicker final product.
1. Add cream and the culture culture sachet to the inner pot of a yogurt maker & mix to combine.
  2. Set up yogurt maker per induvial instructions. Place inner pot inside and incubate.
  3. Allow to incubate for 12 hours.
  4. Once incubated place in a clean container and allow to chill in the fridge.

Scan QR code to head to Cheese-Yogurt-Making

