



Yorkshire curds. Country Kitchen Cultures®

Our cultures are an easy way to make delicious cheese & yogurts at home.

You will need.

- Country kitchen culture's – Yorkshire curds.
 - A yogurt maker.
 - Cheese cloth & colander
 - a litre of fresh milk
1. Add one litre of milk and culture sachet to the inner pot of a yogurt maker & mix to combine.
 2. Set up yogurt maker as per Induvial instructions.
 3. Allow to incubate for eight to twelve hours for the curds to set.
 4. Remove curds from inner pot into a double thickness cheese cloth lined colander.
 5. Cover with the top of the cheese cloth, cover with cling.
 6. Allow to drain at room temperature for six hours to overnight.
 7. Remove from the cheese cloth into an air tight container once drained and place in the fridge till needed.



Scan QR code to head to Cheese-Yogurt-Making