Yogurt

Recipe by V-ZUG Ltd.

Preparation	15 Mins
Cooking time	8 Hrs
Portions	8
Appliance	CombiSteamer V4000 45 from 2021

Home-made yogurt – fresh, mildly sour and naturally creamy. Natural yogurt is the perfect base or topping for sweet and savoury dishes. Whether enjoyed on its own or with fruit or muesli, it always tastes heavenly light.

Ingredients

1 l whole milk

2 tbsp pasteurized natural yogurt

Preparation

Stir the milk and yogurt together well. Place the jars on a perforated stainless steel tray. Divide the yogurt and milk mixture between the jars. Put the tray into the cold cooking space and cook at 40 °C for about 8 hours until set using the steam mode. Allow the yogurt to cool. Store covered in the refrigerator.

Steaming 40 °C for 8 Hrs

Tips

At the bottom of the jars put some fruit purée or chocolate, gently pour in the yogurt and milk mixture, making sure that the two layers do not mix, then cook as described.

Accessories

8 jars, each with approx. 150 ml volume, washed thoroughly and sterilized

Perforated cooking tray

Additional information

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