

Delicious yogurt flavored with jelly powder

Jell-O



The use of no sugar added Jell-O jelly powder will reduce the level of sugar in the yogurt

Directions

- 1. Heat the milk up to 82°C/180°F.*
- 2. Cool the milk down to 42-44°C/108-112°F (Yogourmet original freeze-dried yogurt starter) or 23-25°C/73-77°F (Yogourmet CBA freeze-dried yogurt starter with probiotics).*
- 3. Dissolve the Jell-O jelly powder in a small quantity of boiling water.*
- 4. Add the preparation to the milk. Mix well.*
- 5. Add the Yogourmet freeze-dried yogurt starter to the milk. Mix well.*
- 6. Incubate for 4 1/2 hours (Yogourmet original freeze-dried yogurt starter) or 9-15 hours (Yogourmet CBA freeze-dried yogurt starter with probiotics).*

LYO-SAN INC

500 BOUL DE L'AEROPARC CP 598 – LACHUTE QUEBEC CANADA – J8H 4G4

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