

Delicious yogurt sweetened with Sugar



It is preferable to add an equivalent amount of sugar and milk powder to prevent the yogurt from being too soft

Directions for two litres of yogurt

- 1. Add an equivalent amount of sugar (up to 60 g (1/3 cup)) and milk powder (up to 60 g (1/2 cup)) to the milk. Mix well.*
- 2. Heat the milk up to 82°C/180°F.*
- 3. 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).*
- 4. Add the Yogourmet freeze-dried yogurt starter to the milk. Mix well.*
- 5. Incubate for 4 1/2 hours (Yogourmet original freeze-dried yogurt starter) or 9-15 hours (Yogourmet CBA freeze-dried yogurt starter with probiotics).*

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