

YOGHURT MAKER

Instructions for use



DENK



Fresh Yoghurt in an Instant

The high heat storage capacity and simultaneous low heat conductivity of our granite ceramic is essential to the function of the patented *Yoghurt Maker. Granicium*[®] stores heat for around 20 x longer than steel. The feet of the *Yoghurt Maker* ensure that little heat is transferred to the surface below. If you use the “cosy” as well, the milk cools down very slowly, over several hours, which is ideal for yoghurt-making.

Each of our products has been developed and tested by experts. Denk ceramics are handmade with care in Germany. Our high-quality products have a long lifespan.



Heat up to 600 ml milk to around 80°C.
You can measure the temperature in the pan using the thermometer supplied.

Then, pour the milk into the yoghurt maker and put on the lid, including the thermometer.
The milk will cool down to 42°–45°C within around 1 hour at room temperature (22°C).

When the temperature reaches 42°–45°C, whisk 3 dessert spoons of fresh yoghurt (at room temperature) with the longest best-before date possible (at least 3 weeks) or a large pinch of dried yoghurt cultures into the milk.

Put the lid (without the thermometer) back on again and pull the knitted cosy over the top so that the cosy reaches the surface below.



Fermentation

Next comes the fermentation process where the yoghurt bacteria get to work. You should let the Yoghurt Maker stand for around 8 hours at room temperature (approx. 22°C) without being moved. The higher the ambient temperature (maximal 35°C) the better the result. Your yoghurt will be ready to eat after this.

To let the full yoghurt aroma develop, you can then leave it to mature in the fridge for a further 12 hours. To make your next yoghurt, scoop 3 dessert spoons of the fresh yoghurt and keep it in the fridge. Within three days, you will be able to use it to make a new fresh yoghurt.

Tips & Tricks

Starting yoghurt / starting culture

Please use a mild, creamy, natural yoghurt with no additives as a starting culture. The best-before date should be at least three weeks away to ensure that there are enough active cultures in the starting yoghurt. Make sure that the starting yoghurt is at room temperature when you use it.

Alternatively, you can also buy yoghurt cultures. Please only use cultures for the temperature range 42°– 45°C. Different yoghurt cultures lead to different results. Different lactic acid bacteria work from mild to acidic and from creamy to firm.

Types of milk

Fresh milk, long-life milk, full fat milk or skimmed milk even lactose-free milk – anything is possible. The fat content of the yoghurt will correspond to the fat content of the milk used.

Soy yoghurt

Soy yoghurt is also easy to make. Use natural soy milk and natural soy yoghurt as the starting culture. The fat content of both should be at least 1.9 %.

Fermentation for soy yoghurt takes longer and requires more heat. Put the *Yoghurt Maker* in an oven pre-heated to around 60°C (see right). The yoghurt will take around 14 hours to mature. Switch off the oven during the maturation process, but to avoid heat loss, don't open the door.

Set yoghurt

To make set yoghurt, stir approx. 2 dessert spoons of milk powder into the milk before heating. You can also make yoghurt with a firmer consistency by using milk and starting yoghurt (e.g. Greek yoghurt) with a high fat content.

Yoghurt becomes grainy

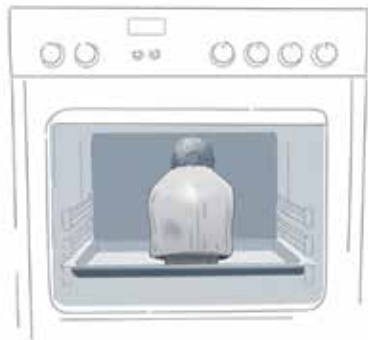
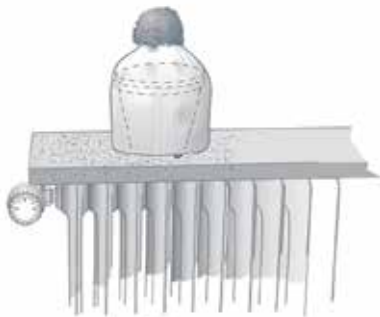
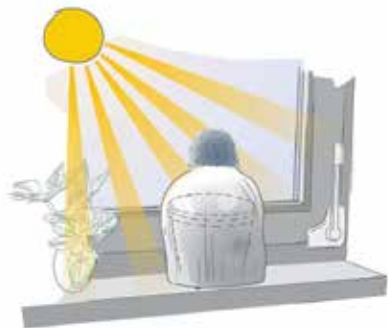
Avoid grainy yoghurt by stirring in the starting culture thoroughly with a whisk.

Adding fruit and sweeteners

Only add fruit and honey etc. for sweetening after you have made the yoghurt, otherwise the fermentation process will be disrupted.

Shelf life

You can keep freshly made yoghurt in the *Yoghurt Maker* for up to 7 days in the fridge.



The warmer, the better

The *Yoghurt Maker* needs the most constant possible ambient temperature of approx. 22°C to a maximum of 35°C for fermentation. In winter, simply put the *Yoghurt Maker* on top of a radiator and use the warmth it provides.

If your kitchen is cold, the heating is off and there is no sunlight, we've still got a good solution: Heat up your oven to approx. 60°C for a few minutes and then switch it off.

Once you have stirred in the starting yoghurt and pulled on the cosy, put the *Yoghurt Maker* in the oven. The temperature falls very slowly in this insulated space, giving the yoghurt cultures the best chance to do their work.

If your yoghurt doesn't work first time...

For example, the starting yoghurt often doesn't have enough active cultures and the fermentation process doesn't get underway. Too low a temperature during maturation can also disrupt yoghurt making. If you are having problems, please repeat all the steps and you will be successful next time.

Cleaning

You can wash the *Yoghurt Maker* by hand or put it in the dishwasher. The cosy can be washed in the washing machine at 30°C with a gentle detergent. Only wash the metal rod of the thermometer. The display is not waterproof.



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