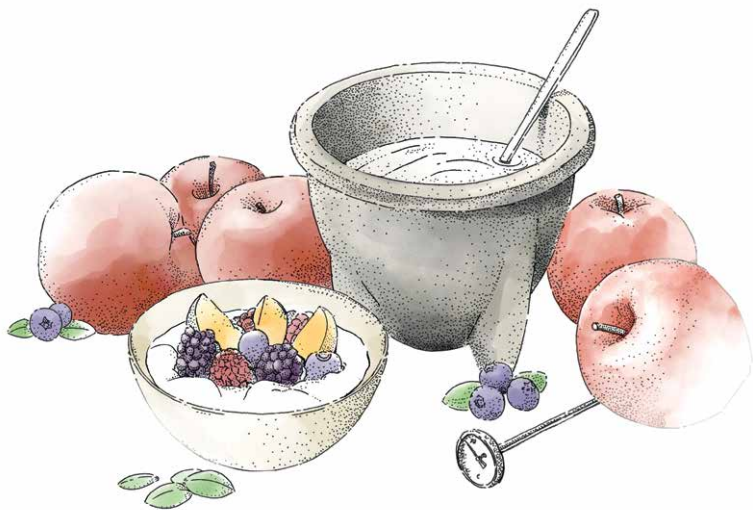


JOGURTMAKER

Instructions and Guidelines



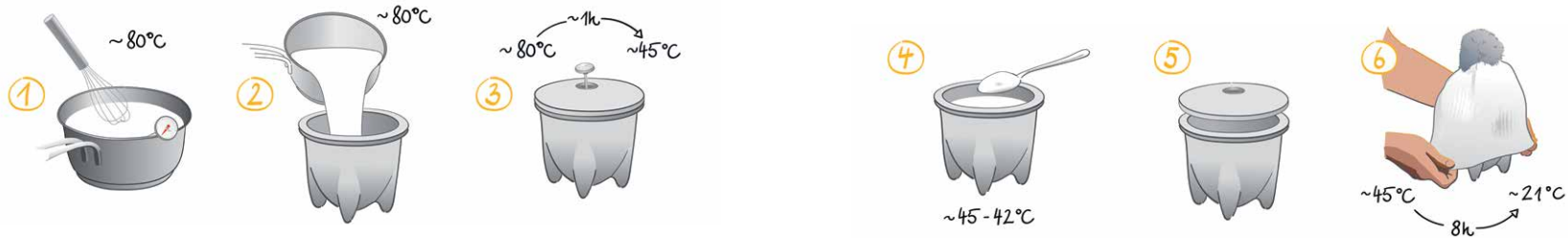
DENK



Fresh yogurt in no time

The key to how the patented *Jogurtmaker* works is the high heat retention and low thermal conductivity of our granite-ceramic material. Granicium® retains heat approximately 20 times longer than steel. The feet of the yogurt maker ensure minimal heat transfer to the surface it rests on. Together with the heat cap, the milk cools very slowly, over several hours. This is ideal for making yogurt.

Each of our products has been developed and tested by experts. Denk Ceramics is carefully handcrafted in Germany. Our products stand for high quality and long-lasting durability.

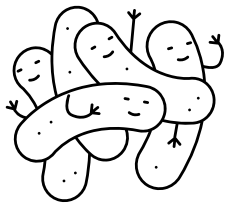


Briefly heat up to 600 ml (1,500 ml for the XL model) of milk to approximately 80°C. You can measure the temperature in the pot using the included thermometer. Then pour the milk into the *Jogurtmaker* and place the lid with the thermometer on top.

At room temperature (22°C), the milk will now cool to 45°–42°C within about 1 hour.

At 45°–42°C, stir 3 (6 for XL) tablespoons of fresh, room-temperature yogurt with the longest possible shelf life (at least 3 weeks) or a pinch of dried yogurt cultures into the milk using a whisk.

Replace the lid (without the thermometer) and pull the knitted heat cover over it – so that the heat cover rests on the base.



Fermentation

Now comes the fermentation process, as the yogurt cultures get to work. The *Jogurtmaker* should be left undisturbed for about 8 hours at room temperature (approx. 22°C). The higher the ambient temperature (maximum 35°C), the better the result. After that, the yogurt is ready to eat. To develop the full yogurt flavor, you can let it mature for another 12 hours in the refrigerator.

To make the next batch of yogurt, remove 3 tablespoons of the fresh yogurt and store it in the refrigerator. Within 3 days, you can use it to make fresh yogurt again.

Tips & Tricks

Starter Yogurt / Starter Culture

Please use mild, creamy plain yogurt with no added ingredients as your starter culture. The yogurt should have at least three weeks left before its expiration date to ensure there are enough active cultures in the starter yogurt. The starter yogurt should be at room temperature when used.

Alternatively, you can also purchase yogurt cultures. Please use only cultures designed for the temperature range of 45°–42°C. Different yogurt cultures yield different results. The respective lactic acid bacteria produce yogurts ranging from mild to tart and from creamy to firm.

Types of Milk

You can use cow's, sheep's, or goat's milk. Fresh milk, long-life milk, whole milk, skim milk, and even lactose-free milk – anything goes. The fat content of the resulting yogurt corresponds to that of the milk used.

Soy yogurt

You can also easily make soy yogurt. To do so, use unflavored soy milk (soy drink) and unflavored soy yogurt as a starter culture. The fat content must be at least 1.9% in each case.

Fermentation takes longer and requires more heat. To do this, place the *Jogurtmaker* in an oven preheated to approx. 60°C (see right). The ripening process then takes approx. 14 hours. During ripening, turn off the oven and, to prevent heat loss, do not open it.

Thick yogurt

If you stir about 2 tablespoons of powdered milk into the milk before heating it, the yogurt will become thick. You can also achieve a firmer yogurt consistency by using milk and starter yogurt (e.g., Greek yogurt) with a high fat content.

Yogurt Becomes Grainy

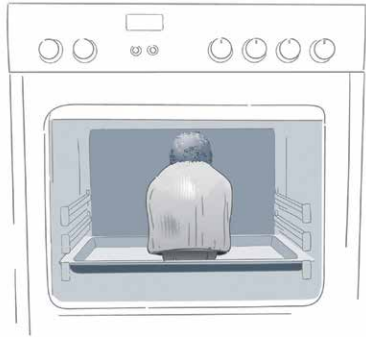
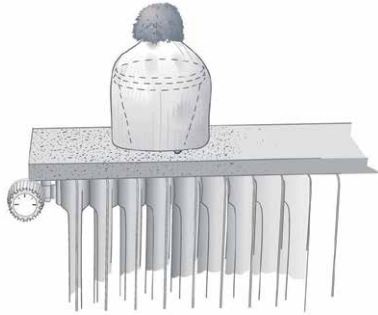
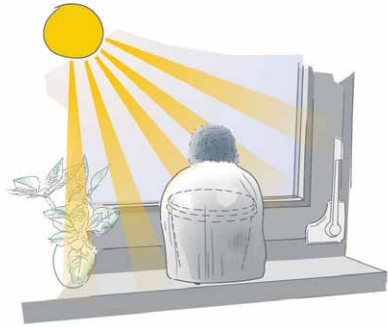
You can avoid grainy yogurt by thoroughly stirring in the starter culture with a whisk.

Adding fruit and sweetener

Add fruit, honey, etc., only after the yogurt has set, as adding them earlier will disrupt the fermentation process.

Shelf life

You can store freshly made yogurt in the *Jogurtmaker* in the refrigerator for up to 7 days.



The warmer, the better

For fermentation, the *Jogurtmaker* requires an ambient temperature that is as constant as possible, ranging from about 22°C to a maximum of 35°C. In the winter, simply place the *Jogurtmaker* on the radiator and take advantage of the available heat.

If the kitchen is cold, the heat is off, and there's no sun in sight, we still have a good solution: Preheat your oven to about 60°C for a few minutes, then turn it off.

After stirring in the starter yogurt and placing the lid on, put the *Jogurtmaker* in the oven. In this insulated space, the temperature drops very slowly, allowing the yogurt cultures to do their job effectively.

If your yogurt doesn't set right away

Often, for example, the starter yogurt contains too few active cultures, so fermentation doesn't get started. A temperature that's too low during the ripening process can also interfere with yogurt formation. If you encounter any problems, please go through all the steps again, and you'll succeed next time.

Cleaning

The *Jogurtmaker* can be washed by hand or in the dishwasher. The warming cover can be washed at 30°C with a mild detergent. The thermometer should only be washed on the metal rod; the display is not waterproof.



Production in Coburg



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Denk Keramische Werkstätten
Neershofer Straße 123–125 · D-96450 Coburg

*49 (0)9563-51332-0 · kundenservice@denk-keramik.de
www.denk-keramik.de