



Greek Style Yoghurt

Top your homemade yoghurt with some fresh berries, honey or granola

Ingredients

Greek Style Yoghurt:

16 cup – Milk

3 cup – Wellshine Wellson
Whole Milk Powder

1/2 cup – Greek Yoghurt
(as your base probiotic)

5. Slowly add some of the heated liquid milk into the bowl with yoghurt. Continue adding until the cold yoghurt is now room temperature
6. Add the mixture to the rest of what is in your stockpot. Stir well with a whisk until it is combined
7. Now you are ready to pour the yoghurt into your own container with the lid on
8. Place the containers on a tray in an unheated oven. Place a towel over the containers and turn the light on in the oven
9. Leave the yoghurt in the oven for around 4-8 hours. The longer you leave it, the more tart it will get. We usually leave it in the oven for around 6 hours
10. When it is done, put the containers in the fridge. It will stay good for about 2 weeks

Instructions

1. Pour milk into a large stockpot. Add 3 cups of Wellshine Wellson Whole Milk Powder
2. Heat stockpot over medium heat, stirring frequently.
3. Using a food thermometer, heat stockpot up to 180 degrees Celsius. Once it has reached the temperature, turn the heat off and let it cool down to 120 degrees
4. Meanwhile, put the greek yoghurt (base probiotic) in a separate bowl