

Preparations/Yogurt

A: 48oz whole milk

B: 125g yogurt, with live cultures

1. Cook (A) in heavy pot at 200F for 20 minutes, stirring often.
2. Cool (A) to 100F by placing pot in ice bath.
3. Add (B) and whisk to combine well.
4. Place in sterilized jars, screw caps on loosely, and immerse up to about content level in 110F sous vide bath for 9 hours. Tighten caps and refrigerate until use.

Servings: 24

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From the kitchen of David and Jennifer Deaven