



# Yogurt

Recipe by V-ZUG Ltd.



|              |                                 |
|--------------|---------------------------------|
| Preparation  | 15 Mins                         |
| Cooking time | 8 Hrs                           |
| Portions     | 8                               |
| Appliance    | CombiSteamer V4000 45 from 2021 |

Home-made yogurt – fresh, mildly sour and naturally creamy. Natural yogurt is the perfect base or topping for sweet and savoury dishes. Whether enjoyed on its own or with fruit or muesli, it always tastes heavenly light.

## Ingredients

1 l whole milk  
2 tbsp pasteurized natural yogurt

## Preparation

Stir the milk and yogurt together well. Place the jars on a perforated stainless steel tray. Divide the yogurt and milk mixture between the jars. Put the tray into the cold cooking space and cook at 40 °C for about 8 hours until set using the steam mode. Allow the yogurt to cool. Store covered in the refrigerator.

**Steaming 40 °C for 8 Hrs**

## Tips

At the bottom of the jars put some fruit purée or chocolate, gently pour in the yogurt and milk mixture, making sure that the two layers do not mix, then cook as described.

## Accessories

8 jars, each with approx. 150 ml volume, washed thoroughly and sterilized  
Perforated cooking tray





## Additional information

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