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## Instruction for home made YOGURT

Boil 1 quart/liter fresh milk, then cool down to 40° - 44° C and add the starter culture. Stir very well for 3-4 min and allow the yoghurt to stand for 6-10 hours by still keeping the temperature of inoculation 40°- 44° C. Cool down the yoghurt in the fridge for few hours after the inoculation period.

### Additional information :

1. When the texture of the milk starts changing during the inoculation period and becomes noticeably more solid, then it should be cooled down.
2. It is very important to keep temperature of 40°-44° C before you add the starter culture, stir very well and thoroughly, so the ferment dissolves completely and then continue keeping the same conditions for 6-10 hours.

