EASIYO YOGURT MAKING DIRECTIONS:

1. Half-fill the yogurt jar with cool drinking water. Pour contents of sachet into jar (add 2-4 tbsps sugar if desired to unsweetened yogurts. Dissolve well). Fasten lid and shake thoroughly. Remove lid and fill jar up to the line with more cool water. Fasten lid and re-shake.

2. Push the baffle down inside the Yogurt Maker as far as it will go. Pour boiling water **TO THE TOP OF THE BAFFLE** as shown in diagram.

3. Place jar in Yogurt Maker. The boiled water will rise part-way up the sides of the jar. Place and twist the lid on the Yogurt Maker. Leave for 8-12 hours or overnight **UNTIL SET**. If you forget and leave the jar inside the Yogurt Maker for up to 24 hours, it will not spoil the yogurt. Once set, remove the yogurt jar and store in the refrigerator (4°C).

SERVE CHILLED with your choice of an EasiYo Real Fruit Squirt topping, or use as a wonderful low-fat alternative to milk, cream, sour cream or mayonnaise in all your favourite recipes.

NOTE

- It is important that the cool water in the jar is clean drinking water i.e. treated water supply, bottled or previously boiled and cooled water.
- In extremely hot climates use a little less (1cm) boiling water inside the Yogurt Maker. In extremely cold climates, mix the powder with tepid (not hot) water.
- Always clean the yogurt jar and lid thoroughly between use. Clean the Yogurt Maker with a damp cloth - do not immerse in water.

STORAGE DIRECTIONS

Store the EasiYo Yogurt Base Sachet unopened in a cool dark place. Use contents immediately after opening sachet. Made-up yogurt will keep for up to 2 weeks under refrigeration (4°C).

For more information, recipes and tips visit
www.easiyo.com