



**Miele**

# Powdered milk yoghurt

By Miele

**5 minutes**

Preparation time

**6 hours, plus cooling time**

Cooking time

**6**

Serves

## INGREDIENTS

- 1 cup full fat milk powder
- 1 tbsp live yoghurt (even scrapings from the sides of your last fresh yoghurt will do)
- Water

## METHOD

1. In a sterilised 1 litre glass jar, add milk powder, yoghurt and top up with cold water.
2. Screw on lid and shake well.
3. Place in the steam oven at 40°C for 6 hours, then leave in the oven switched off for another 2 hours (or overnight) before placing in the refrigerator to cool.
4. If you prefer a thicker consistency add more milk powder, or less if you like a thinner consistency.
5. This is a super quick recipe as no further pasteurising of milk is required at beginning of the recipe, which means you can have it in the steam oven just prior to bedtime.