

How to make homemade yogurt?

Supplies:

- 3 bags of partly skimmed milk. (4 liters) You can use whole milk or $\frac{2}{3}$ skim milk.
- 3-4 cups of store-bought yogurt or 3-4 cups of pre-made yogurt from your fridge.
- Pot with metal handles
- Stove
- Empty containers to store the yogurt.

Steps:

- 1- Heat the milk up to 180 Fahrenheit degree. If you don't have an equipment to measure the temperature you can stop heating when you start to see small bubbles on the surface.
- 2- Let the milk cool down to 115 Fahrenheit degree or check the temperature with your small finger if you can stand the heat for 10 seconds it means it is ready. (Be careful don't burn your fingers ☹)
- 3- Add 3-4 tablespoons of milk in your yogurt starter and stir it.
- 4- Pour the yogurt starter into the milk.
- 5- Preheat your oven to 150-175 Fahrenheit degree and turn off the heat.
- 6- Put your milk in the oven.
- 7- Wait 8 hours and take out your yogurt from the oven.
- 8- Keep your yogurt in the fridge at least 3-4 hours.
- 9- If you want to store your yogurt in small containers. Transfer the yogurt in containers.

Bon Appetit!

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