

# Homemade Yogurt

1. Add 1 gallon of whole milk (I use raw) to the Instant Pot
2. Secure the lid, press the yogurt button until it reads (boil)
3. It takes about an hour until it gets to the desired temp 175 degrees to 180 it will automatically turn off.
4. Remove pot from cooker and set on cooling rack. Put in your digital thermometer stir milk about every 15 minutes to keep from forming a skin on top. Cool to 110 degrees.
5. Add your  $\frac{1}{4}$  -  $\frac{1}{2}$  cup of yogurt starter, ladle 2-3 scoops of milk into yogurt, whisk until well incorporated, add a little more milk whisk again, now add to milk and whisk until smooth.
6. Place pot back into base and secure lid, press the yogurt button until it says 8:00 meaning 8 hours.
7. When yogurt cycle is complete, set in fridge to cool for a couple of hours then pour into

## Euro Cuisine GY50 Greek Yogurt Maker

Let strain for 24 hours.

8. Mix your strained yogurt with maple syrup and sugar cane, add fresh fruit.
9. Enjoy!