

YOGHURT MAKER

FRESH YOGHURT IN AN INSTANT



DENK

unique ceramic goods
since 1964

YOGHURT MAKER

Make your own, fresh yoghurt in an instant with the Denk yoghurt maker. All you need is warm milk and three dessert spoons of yoghurt as a starting culture.

Yoghurt is created when milk is transformed by special lactic acid bacteria. During this process, the lactose in the milk is mostly broken down.

Unlike long-life, heat-treated yoghurt, freshly made yoghurt contains lots of active, lactic acid bacteria. This has a positive effect on intestinal flora and is good for digestion.



Yoghurt maker with lid,
thermometer and
knitted cosy
JM | H 14.5 cm | Ø 15 cm | 700 ml | 1.350 g

Lid without hole for
yoghurt maker
JM-DD | Ø 15 cm

Storage container with lid: the yoghurt maker is also available as a container with closed lid for storing sweet, savoury or salty food. The lid is available separately as an addition to the yoghurt maker.

HOW DOES THE DENK YOGHURT MAKER WORK?

The high heat retention capacity and simultaneous low heat conductivity of our granite ceramic is crucial to the function of the Denk yoghurt maker. Granicum® retains heat around 20 times longer than steel.

The feet of the Denk yoghurt maker ensure that little heat is transferred to the surface below. When the "cosy" is used as well, the milk cools down very slowly, over several hours, which is ideal for yoghurt-making.



A patent for the Denk yoghurt maker has been applied for. Features of granite ceramic: the Granicum® Denk yoghurt maker is food-safe, acid-resistant, microwavable and dishwasher-safe.

DENK YOGHURT IS SO EASY TO MAKE

- Heat up to 600ml milk to around 80°C. You can measure the temperature in the pan using the thermometer supplied.
- Then, pour the milk into the yoghurt maker and put on the lid with the thermometer.
- At room temperature (approx. 20°–22°C), the milk will cool down to 45°–42°C within around 1 hour.
- Now whisk 3 dessert spoons of fresh yoghurt with the longest best-before date possible or a pinch of dried yoghurt cultures into the milk.
- Put the lid (without thermometer) back on again and pull the knitted cosy over the top.



Next comes the fermentation process where the yoghurt bacteria get to work. The yoghurt maker should stand for around 8 hours at room temperature (approx. 20°–22°C), without being moved. The yoghurt will be ready to eat after this.

To develop the full yoghurt flavour, you can allow it to mature for another 12 hours in the fridge.

To make your next yoghurt, scoop out three dessert spoons of the fresh yoghurt and keep it in the fridge. Within three days, you will be able to use it to make fresh yoghurt again.



- **Starting culture**

As a starting culture, please use a mild, creamy, natural yoghurt with no additives. The best-before date should be three weeks away so that there are enough active cultures in the starting yoghurt. Alternatively, you can also buy yoghurt cultures. Please only use cultures for the temperature range 45°– 42°C. Different yoghurt cultures lead to different results. The different lactic acid bacteria work from mild to slightly tart and from creamy to firm.

- **Heating in the microwave**

Instead of the hob, the milk can also be heated in the yoghurt maker in a microwave. However, the thermometer must not be inserted. You can check the temperature of the milk when you remove it.

- **Set yoghurt**

To make set yoghurt, stir approx. two dessert spoons of milk powder into the milk.



- **Types of milk**

You can use any (cows') milk. Fresh milk, long-life milk, full fat milk or skimmed milk – anything is possible. The fat content of the yoghurt will correspond to that of the milk used.

- **Grainy yoghurt**

Avoid grainy yoghurt by stirring in the starting culture thoroughly with a whisk.

- **Shelf-life**

You can keep freshly made yoghurt in the Denk yoghurt maker in the fridge for up to 7 days.

- **Sweetening**

Only add fruit and honey for sweetening etc. after you have made the yoghurt, otherwise the fermentation process will be disrupted.



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unique ceramic goods
since 1964

Natural materials

Unique, hand-made pieces

Last for decades

Respectful of people
and nature

Resource-efficient
manufacture

Made in Germany

Denk Keramische Werkstätten
Neershofer Straße 123-125 · D - 96450 Coburg
Fon 0049(0)9563 2028 · info@denk-keramik.de

www.yoghurt-maker.com