



Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

YOGHURT

Function: YOGHURT

Time: 4-8 hours

Serves: 4

INGREDIENTS

1 litre milk

45ml plain yoghurt

Honey / Jam (flavouring)

1 tsp Vanilla extract

METHOD

1. Prepare an ice bath: filling a large bowl or sink with ice and water.
2. Attach a candy thermometer to the **Russell Hobbs DualChef** pot and add the milk. Select the SAUTÉ function over moderate heat and heat the milk until it reaches at least 82°C or boils, stirring occasionally to prevent a skin from forming and making sure the milk doesn't scald or boil over. Alternatively, place the milk in a large microwave-safe bowl or a large glass measuring cup with a spout (for easy pouring) and microwave it in 2-to-3-minute intervals, until it reaches 82°C or boils.
3. Remove the milk from the heat and allow it to cool to 43°C- 46°C. To speed the cooling process, place the pot in the prepared ice bath and stir the milk occasionally. If the milk temperature drops too low, return it to the heat.
4. In a small bowl, combine about 1 cup of warm milk with the yoghurt and stir to combine. Add the yoghurt-milk mixture to the remaining warm milk and stir until completely incorporated, do not stir vigorously. Select the YOGHURT function for 6 hours.

Chef's tip:

1. For flavoured yoghurt, add 15ml of honey/crushed fruit to every cup of yoghurt.
2. In summer, yoghurt can be ready in as little as 4 hours while in winter it can take as long as 6 to 8 hours at room temperature.