

Raspberry & Chia Seed Yoghurt Recipe

You will need:

500ml / 17 fl oz of cow's milk
2 table spoons of live yoghurt
50 grams / 2 ounces of fresh raspberries
1 table spoon of chia seeds
Honey to taste

Method:

1. Pour the milk into a pan and place over medium to medium-high heat.
 2. Using the thermometer, warm the milk to the point of boiling, around 80-82 °C (180 °F).
 3. Let the milk cool to 43-46 °C (110-115 °F).
 4. Pour 250ml/8.5 US fl oz of warm milk into the Kilner® Wide Mouth Jar.
 5. Add the tablespoons of live yoghurt and mix with a spoon until smooth.
 6. Add the rest of the milk and honey to the jar and stir.
 7. Place the metal lid on the jar and screw tight.
 8. Place jar inside the insulating pouch.
 9. Place in a warm, dark location at room temperature, ideally at 20-22 °C (68-72 °F), for 8-10 hours.
 10. After 8-10 hours, check the consistency of the yoghurt. Gently shake the jar, if it has slightly thickened up, your yoghurt has been formed. If you prefer your yoghurt to be even thicker, leave it in the insulating pouch for a further 2 hours.
 11. The yoghurt is now ready to be consumed, add the raspberries and chia seeds on top as well as any other choice of garnish.
- Homemade yoghurt will last 2 weeks in the fridge.

View the 'How To' video on Youtube



For more information, recipes and hints,
visit www.kilnerjar.co.uk



Care and Use

CAUTION: DO NOT POUR BOILING WATER DIRECTLY INTO THE JAR.

- Always clean all components before first use. Wash thoroughly and rinse in clean, warm water.
- Glass jars are dishwasher safe.
- Metal components are hand wash only. Dry thoroughly. Do not allow to air dry.
- Insulating pouch is wipe clean only.



Usage et Entretien

ATTENTION: NE PAS METTRE SA BOISSON BRULANTE DIRECTEMENT DANS LES CONTENANTS EN VERRES.

- Toujours laver tous les composants avant la première utilisation. Bien laver et rincer à l'eau claire et tiède.
- Les bocal en verre peuvent aller au lave-vaisselle.
- Laver le thermomètre à la main uniquement.
- Les composants métalliques peuvent être lavés à l'eau chaudesavonneuse. Bien sécher. Ne pas laisser sécher à l'air libre.
- Nettoyer la pochette d'isolation avec un chiffon uniquement.



Pflege und Gebrauch

VORSICHT: KEIN KOCHENDES WASSER DIREKT INS GLAS FÜLLEN.

- Reinigen Sie immer alle Komponenten vor dem ersten Gebrauch. Gründlich waschen und mit klarem, warmem Wasser abspülen.
- Die Gläser sind spülmaschinenfest.
- Das Thermometer ist nur von Hand waschbar.
- Die Metallteile können in warmem Seifenwasser gewaschen werden. Gründlich abtrocknen. Nicht an der Luft trocknen lassen.
- Der Joghurtbeutel ist nur abwischbar.



Uso y Cuidado

ATENCIÓN: NO VERTER AGUA HERVIENDO DIRECTAMENTE EN LOS BOTES.

- Siempre Lave todos los componentes antes de utilizar. Lávelos completamente y enjuáguelos con agua limpia y caliente.
- El frasco de vidrio es apropiado para el lava-vajillas.
- El Termómetro debe lavarse únicamente a mano.
- Los componentes metálicos pueden lavarse con agua caliente y jabón líquido. Sequelos completamente. No los ponga a secar al ambiente.
- La cubierta de aislamiento térmico debe limpiarse únicamente a mano.



YOGHURT MAKING SET 0.5 Litre / 17 US fl oz



Recipe and care and use instructions



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BRAND: KILNER

RANGE: CREATE & MAKE

PRODUCT: YOGHURT MAKING SET

ITEM CODE:

DIMENSIONS: 246 x 141mm

VERSION: 01

DATE CREATED: 15 / 11 / 20

CREATED BY: NAT

DATE MODIFIED:

MODIFIED BY:

DATE MODIFIED:

MODIFIED BY:

APPROVED BY BRAND MANAGER:

ARTWORK SENT:

SENT BY:

SENT VIA:

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