

# Yogurt with the magimix

## Yogurt with the magimix

10 min	10 min 15 min	10 min 15 min 25 min	10 min 15 min 25 min 4/10
10 min 15 min 25 min 4/10 4	10 min 15 min 25 min 4/10 4 10	10 min 15 min 25 min 4/10 4 10 13	

### 10 min 15 min 25 min 4/10 4 10 13

900g of whole milk  
60g of powdered sugar  
4 drops of rennet  
1 plain yogurt

**<span itemprop="recipeIngredient">900g of whole milk<br/></span><span item**

To cook this foolproof homemade yogurt recipe with a Thermomix :

Preparing plain yogurt :

Â»

Put the milk, rennet as a lactic ferment, and granulated sugar in the Thermomix bowl.

Â»

Program your food processor for 5 seconds at speed 6.

Â»

Then set the Thermomix to 37°C for 4 minutes at speed 1.

Â»

Add the plain yogurt and mix for 15 seconds at speed 1.

Â»

Fill the small yogurt pots and place them in the pot's basket.

Preparing the pressure cooker :

Â»

Put 5 cm of water in the bottom of the pressure cooker, then place the basket with each yogurt pot in the cooker.

Â»

Close the lid of your pressure cooker.

Â»

Heat it up for approximately 4 minutes until the water starts boiling and the pressure builds up.

Â»

Turn off the heat and wait for 10 to 15 hours, preferably overnight. The longer you wait, the firmer the yogurt will be.

Â»

Put the yogurt pots in the refrigerator for 6 hours to cool them down and obtain an excellent texture.