

# Yogurt with the magimix

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### 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

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

To cook this foolproof homemade yogurt recipe with a Thermomix :

Preparing plain yogurt :

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

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Program your food processor for 5 seconds at speed 6.

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

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

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

Preparing the pressure cooker :

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

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Close the lid of your pressure cooker.

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

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

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