

Lupins. Reimagined.

Lupin Yoghurt Recipe

Ingredients

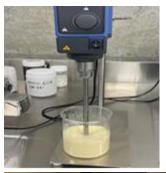
4.6g
10g
0.02g
0.06g
0.33g
0.13g
5.3g

_79.56g water

Total 100

Method

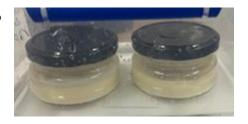
1. Hydrate protein powder, starch, gellan gum and milk flavour for 1 hour at 500 rpm.



2. Blend in a thermomixer for 8min, 80°C, speed 3rpm.



3. Pour into sterilised jar and cool to 40°C.







- 4. Add yoghurt culture, lemon juice and sugar and mix for 1 min,
- 5. Incubate at 49°C for 1hour.
- 6. Lower heat to 30°C and incubate for further 21 hours.



7. Store at the fridge at 4°C.

