



Lupin Yoghurt Recipe

Ingredients

Buntine Protein® powder	4.6g
Starch (Smooth gel - rice)	10g
Gellan gum	0.02g
Milk flavour	0.06g
Yoghurt culture (DSM)	0.33g
Sugar	0.13g
Lemon juice	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.





Wide Open
Ingredients

Lupins.
Reimagined.

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.