



## Consejo del chef

Serve the yoghurts with the granola and fresh red berries.

## Raciones para 3

**1,2 l** Milk

**1** Yoghurt

Plain yoghurt

Red berry marmalade

**80 gr** Honey

**80 ml** Olive oil

**40 ml** Water

**1 Teaspoon** Vanilla essence

Cinnamon

Salt

**150 gr** Oat flakes

**100 gr** Hazelnuts

Strawberries

Blueberries

- 1** For the yoghurt: heat the milk at 90 °C and keep it at that temperature for 10–15 minutes.
- 2** Then, remove it from heat and pour it into a bowl. Let the milk cool down to 43–45 °C. Meanwhile, preheat the GrandChef oven for 10 minutes in yoghurt mode with bottom heat, as you can see in the oven. Spread red berry marmalade at the bottom of the yoghurt glass jars.
- 3** When the milk is cold at the indicated temperature, as you can see in the oven, combine it well with the yoghurt and divide the mix evenly into the jars.
- 4** Cover each jar, place them in the oven, and set the timer to manual mode. Ferment for around 5 hours, remove from the oven, and wait for 15 minutes. Cold in the fridge at 4 °C for at least one day.
- 5** For the easy granola, combine all the liquids in a bowl together with the cinnamon, vanilla essence, and salt. In another bowl, mix the chopped hazelnuts with the oat flakes.
- 6** Last, pour the liquids into the dry ingredient bowl, stir well, and cook in a large pan over medium-high heat, stirring constantly. Spread them on a tray lined with parchment paper to cool.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/yogur-casero/>

