

# Yogurt Maker

*Deni®*

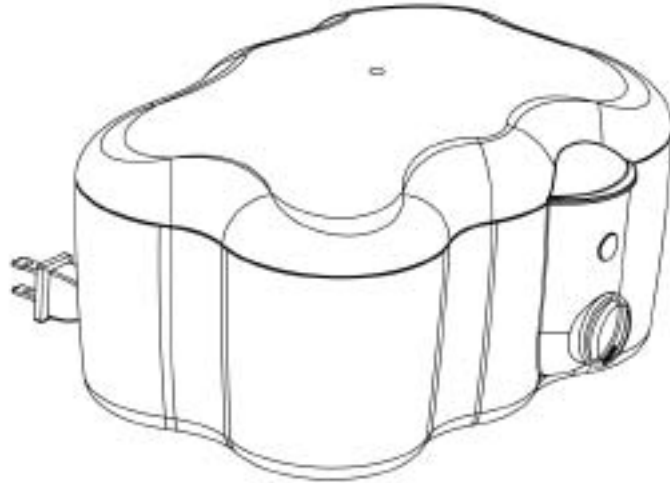
**BONUS**  
Includes  
Delicious Recipes

Model #5600

## IMPORTANT!

Please keep these instructions and  
your original box packaging.

[www.deni.com](http://www.deni.com)



**INSTRUCTIONS**  
**FOR PROPER USE AND CARE**

## **IMPORTANT SAFEGUARDS**

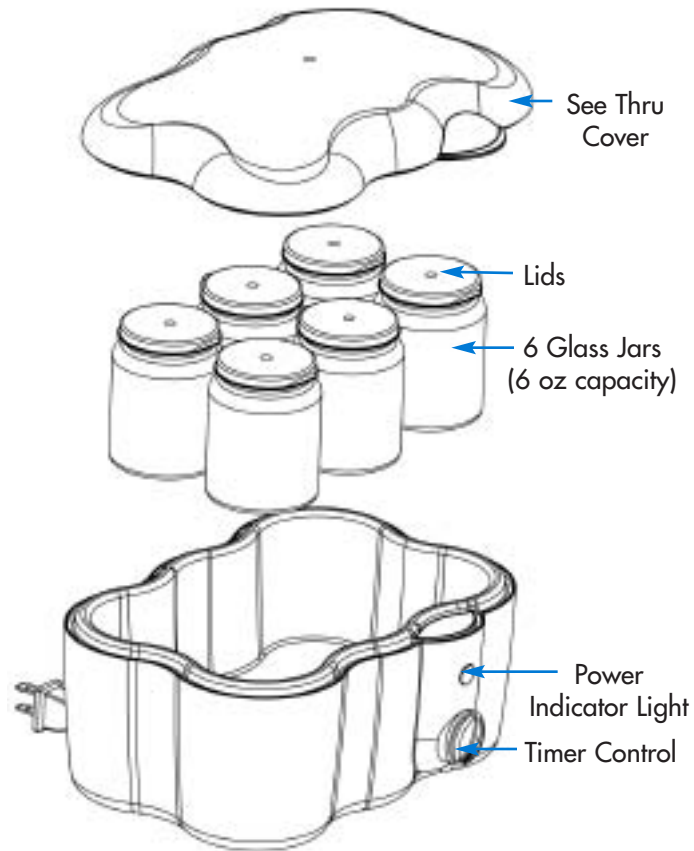
When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using.**
- Close adult supervision must be provided when this appliance is used by or near children
- The use of attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause fire, electric shock or injury.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service and replacement or repair.
- Always unplug before cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner. Do not let cord contact hot surface, including the stove.
- Portable—Do not let cord hang over edge of table or counter.

- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord or motor base in water or any other liquid.
- Do not use an extension cord with this yogurt maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The yogurt maker is for household use only.
- The yogurt maker should not be used for other than the intended use.
- The yogurt maker has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

**SAVE THESE INSTRUCTIONS**

## FEATURES



## Before First Use

1. Remove all packing materials and literature.
2. Wash the glass jars, lids, and see thru cover in warm soapy water. Rinse and dry all parts thoroughly. Wipe out the inside of the yogurt maker with a damp cloth. **NEVER** immerse motor base in water or any other liquid. **NEVER** clean any parts in a dishwasher.

## How To Operate

1. Pour 1 qt. milk (whole, 2%, 1%, or powdered) into a saucepan. Heat milk until it boils, stirring occasionally.
2. Remove saucepan from heat and allow milk to cool to room temperature. Pour into pitcher.
3. Add 1/2 cup natural yogurt into the milk. (1 envelope of yogurt starter may also be used.) Stir until well blended. **Do Not** add any flavorings or sweeteners before completing the yogurt making process.

NOTE: Natural yogurt can be purchased from the store or you can use yogurt from a previously made batch. Yogurt starter can be purchased from your local grocery store. Follow the instructions on the package.

4. Pour the mixed liquid equally into the glass jars and place into the yogurt maker. **Do Not** put the lids on the jars.

5. Place the cover on the yogurt maker and plug the unit in.
6. Turn the control knob to the desired cooking time. The Power Indicator light will illuminate.
7. For the first batch, try setting the cooking time to 10 hours. For future batches, set the timer longer for a thicker consistency or shorter for a thinner consistency.
8. The yogurt maker will automatically shut off when the set time is reached. An audible signal will sound when the time is up to remind you to put the glass jars in the refrigerator.
9. Yogurt **MUST** be chilled 3-4 hours before serving. Save some yogurt to use as a starter for the next batch.

## Hints and Tips

- **Read all the instructions and save for future reference.**
- The easiest and least expensive way of obtaining a starter culture is to purchase plain yogurt. Be sure the label indicates that it contains live culture.
- Be sure the glass jars, lids, and the utensils used to make the yogurt are clean. Impurities can effect the growth of the yogurt culture.
- Make sure the milk is cooled to the appropriate temperature before added the starter. If the milk is too warm, the culture will be destroyed. If the milk is slightly cooler, additional processing will be required.
- Be sure to mix the yogurt starter and milk gently but thoroughly. **Do Not** beat or whip. If not mixed well, the yogurt may thicken only at the bottom of the container.
- Skim milk will make thinner yogurt than whole milk.
- Do not flavor yogurt that will be used as a starter.
- You can adjust the tartness of homemade yogurt by varying the processing time. For a mild taste, process 4-6 hours. For a tarter taste, process 8-10 hours.
- Processing time: about 6 hours when using whole milk and about 8 hours when using skimmed milk.
- Always keep yogurt refrigerated until use. It can be kept for up to one week, after which it may become tart.

- Do not leave yogurt in the yogurt maker too long, the curd and liquid whey will separate and cannot be reversed.
- Do not disturb the yogurt maker during the processing period. Keep the yogurt maker away from air drafts that could reduce the incubator temperature.

## TROUBLESHOOTING

- **Yogurt does not have a custard-like body.**
  - a. Addition of the starter culture to the milk before it has cooled down may kill the culture.
  - b. Temperature may not be correct.
  - c. Extended storage of the starter culture reduces the number of live bacteria in the culture.
  - d. The culture may be contaminated with undesirable bacteria.
  - e. An inaccurate amount of nonfat dry milk may have been added to or omitted from the milk.
  - f. The mixture may have been over mixed before the incubation period. Note: Plain yogurt will keep 10-14 days in the refrigerator.

### ■ Yogurt tastes bad.

- Starter culture may be contaminated.
- The yogurt has over-set or incubated too long.
- The milk may have been overheated causing an off-flavor.

### ■ Whey collects on the surface of the yogurt.

- The yogurt was over-set or incubated too long.
- The yogurt was bumped, moved or stirred during incubation.

## Recipes

### Plain Yogurt

#### Ingredients:

- 4 cups (1 qt.) milk (whole, 2%, 1%, skim, or powdered)
- 1/2 cup natural yogurt or homemade yogurt with live cultures or 1 envelope (.18 oz.) of freeze dried yogurt starter

#### Method:

- Pour milk into a saucepan. Heat milk until it boils, stirring occasionally.
- Remove saucepan from heat and allow milk to cool to room temperature. Pour into pitcher.
- Add natural yogurt to the milk. Stir until well blended. **Do Not** add any flavorings or sweeteners before completing the yogurt making process.

- Pour the mixed liquid equally into the glass jars and place into the yogurt maker. **Do Not** put the lids on the jars.
- Place the cover on the yogurt maker and plug the unit in.
- Turn the control knob to the desired cooking time. The Power Indicator light will illuminate.
- Yogurt must be chilled 3-4 hours before serving.

**Tip:** Use the "Plain Yogurt" recipe as a base for creating your own favorite yogurt flavors.

### Yogurt with Fresh Fruit

#### Ingredients:

- 1/2 cup fresh fruit - chopped
- 4 tbsp. sugar or to desired taste
- 2 cups water

#### Method:

- Combine water, fruit and sugar over a low heat for 10-15 minutes or until thickened. Let cool.
- Pour mixture equally into the six jars.

## Chicken Tandoori

### Ingredients:

- 4 (6 oz.) boneless chicken breasts cut into  $\frac{3}{4}$ " strips
- 1 cup plain yogurt
- $1\frac{1}{2}$  tsp. minced garlic (more if desired)
- 2 tbsp. fresh ginger - grated
- $1\frac{1}{2}$  tsp. ground coriander
- $\frac{3}{4}$  tsp. cumin
- $\frac{1}{2}$  tsp. ground cardamom
- $\frac{1}{4}$  tsp. cayenne pepper
- 2 tsp. lime zest
- $1\frac{1}{2}$  tsp. salt
- Thinly sliced onions and tomatoes, and lime wedges for garnish

### Method:

1. Combine all of the ingredients except the chicken and garnish in a non-reactive bowl and mix well.
2. Add chicken strips and mix well to coat.
3. Marinate overnight.
4. Place marinated chicken pieces on a greased baking sheet and place in a preheated 400 degree oven.
5. Cook until browned on the outside and still moist inside.

## Chocolate Yogurt Mousse

### Ingredients:

- 1 pint plain yogurt – drain yogurt in refrigerator with a cheesecloth-lined sieve
- 3 ounces dark chocolate
- 2 ounces Dutch cocoa powder - sifted
- 7 egg whites
- 4-5 oz. sugar

### Method:

1. Melt the chocolate over hot water.
2. Combine melted chocolate and drained yogurt.
3. Fold the cocoa into the yogurt mixture and slightly warm the mixture over hot water.
4. Combine the egg whites and sugar over simmering water to warm slightly.
5. Remove from heat and beat until whites form stiff peaks.
6. Fold the meringue into the yogurt mixture.
7. Chill thoroughly before serving.

## Cucumber-Yogurt Salad

### Ingredients:

- 1 pt. plain yogurt
- 14 oz. cucumber - peeled and coarsely grated
- 1 tsp. cumin
- salt and black pepper to taste
- 1 tbsp. sugar
- 1 tbsp. lime zest
- 2 tbsp. fresh cilantro - finely chopped
- Smoked Spanish Paprika for garnish

### Method:

1. Using paper towels, press out excess moisture from the grated cucumber.
2. Stir together all the ingredients except the paprika.
3. Chill thoroughly before serving.
4. Dust the top with paprika if desired.

### **Fresh Peach and Yogurt Soup**

#### Ingredients:

4 lbs. fresh peaches - peeled and pureed  
in a processor  
8 oz. light - bodied white wine  
8 oz. apple juice  
4 oz. honey  
1½ tbsp. lemon zest  
½ tsp. ground cinnamon  
8 to 10 oz. plain yogurt  
Finely ground pistachios for garnish

#### Method:

1. In a non-reactive\* saucepan, combine peach puree, wine, apple juice, honey, and lemon zest. Simmer for 20 minutes.
2. Stir in cinnamon and yogurt.
3. Chill and serve in chilled bowl.
4. Garnish with pistachios.

\*made from stainless steel, glass, or ceramic

### **Garlic-Yogurt Dressing**

#### Ingredients:

1 pt. plain yogurt  
1½ tbsp. finely chopped parsley  
2 tbsp. minced garlic  
2 tbsp. Dijon Mustard  
¼ tsp. black pepper  
tabasco Sauce to taste

#### Method:

1. Combine ingredients and chill until ready to serve.





## **CUSTOMER SERVICE**

*If you have any questions or problems regarding the operation of your Deni Yogurt Maker, call our customer service department toll free:*

Monday through Friday  
8:30 a.m. to 5:00 p.m.  
(Eastern Standard Time)

**1-800-DENI-822**

or E-mail us at  
**[custserv@deni.com](mailto:custserv@deni.com)**

**[www.deni.com](http://www.deni.com)**

Deni by Keystone Manufacturing Company, Inc.®

## **ONE-YEAR LIMITED WARRANTY**

Your Deni Yogurt Maker is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.