
MASTERPRO

PREMIUM QUALITY

17 IN 1 ULTIMATE BREAD MAKER



INSTRUCTION MANUAL

MPBREADMAKER

www.master-pro.com.au

Thank you for choosing the MasterPro 17-in-1 Ultimate Bread Maker. To ensure proper operation and to maintain the lifespan of the bread maker, please read these instructions carefully before use.

FEATURES AND PARTS

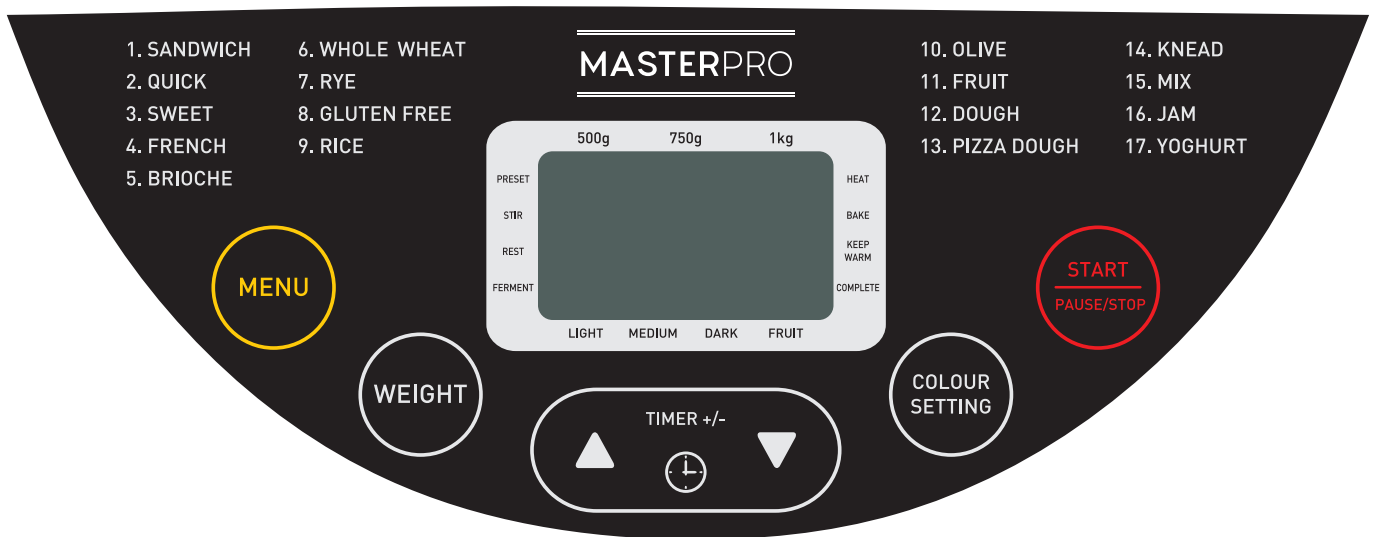


1. Top lid
2. Window display
3. Control panel

4. Main body
5. Nonstick bread tin
6. Measuring cup

7. Removal hook
8. Kneading paddle
9. Measuring spoon

CONTROL PANEL



MENU Press MENU to select your desired setting on the screen display.

WEIGHT Select WEIGHT to choose desired weight: 500g, 750g, 1kg. Adjustable in menu settings in 1-11.

TIMER Use TIMER arrows to select delay start feature. Press buttons to increase the cycle time shown on the LCD display. Add up to 15 hours including delay time and breadmaking program.


COLOUR Press COLOUR SETTING to select desired crust colour: light, medium, or dark. Adjustable in menu settings 1-11.

START/STOP Select START/STOP button to start a program. Hold for 0.5 seconds to pause. Hold for 3 seconds to cancel a program. Press button to end the baking cycle to remove bread.

DISPLAY SETTINGS

A default screen will appear when appliance is plugged into power supply, displaying 3:00, program 1 (default), 750g and MEDIUM. Use above control panel to change to desired settings.

KEEP WARM

After baking is complete, the appliance will beep 10 times and shift to KEEP WARM setting for 1 hour. It will display 0:00. After 60 minutes  will be shown on the LCD display. To cancel the KEEP WARM process, press the START/STOP button for 3 seconds.

TIP: Removing bread immediately after baking program is complete will prevent crust from becoming darker.

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all and save these instructions.
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts to handle hot bread pan or hot bread.
6. Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
7. To protect against electric shock do not immerse cord, plugs, or bread maker in water or other liquid.
8. Unplug from outlet when not in use and cleaning. Allow to cool before putting or taking off parts, or before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical/mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. This appliance is intended for DOMESTIC USE ONLY and should not be used for commercial purpose. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surface.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Never switch on the appliance without properly placed bread pan filled ingredients.
16. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
17. To disconnect, turn all controls off (START/STOP); then remove plug from wall outlet.
18. Do not place eyes or face in close proximity with tempered glass viewing window, in the event that the safety glass breaks.
19. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
20. Do not touch any moving or spinning parts of the machine when baking.
21. Do not operate the appliance for other than intended use.

OPERATING YOUR 17-IN-1 ULTIMATE BREAD MAKER

Before First Use

- Remove the appliance and accessories from packaging and ensure all parts are present and undamaged.
- Clean the appliance as described under CARE.
- Do not use metal utensils in bread pan since they may damage the non-stick surface.

1. Remove the bread pan

Place the bread maker on a flat dry surface such as a bench top. Ensure the power chord is unplugged from the power outlet.

Lift open the lid and remove the bread pan from the interior baking chamber by holding the handle, turning the bread pan counter-clockwise and lifting it out of the appliance.

2. Insert the paddle

Push the kneading paddle onto the drive shaft inside the bread pan.

3. Add ingredients to the bread pan

Add the ingredients to the bread pan in order listed in the recipe to ensure the dough mixes thoroughly and rises sufficiently.

4. Return the bread pan to the baking chamber

Place the bread pan into the bread maker and make sure it is firmly locked in place by turning it clockwise. Close the lid. The bread pan must lock into place for proper mixing and kneading.

5. Plug in the power chord

Plug in the appliance. A beep will sound and the LCD display will default to Program 1.

6. Select the setting

Press the MENU button until your desired program is displayed.

7. Select the crust colour

If the selected setting has crust colour options, the LCD screen will blink CRUST and the pre-set crust colour. To change the pre-set crust colour, press the COLOUR SETTING button until the indicator reaches the desired crust colour – LIGHT, MEDIUM or DARK. Press the dial to select. Crust is only adjustable on programs 1-11.

8. Select the loaf size

If the selected setting has loaf size options, the LCD screen will blink SIZE and the pre-set loaf size. Press the WEIGHT button to move the arrow to the desired loaf size – 500g, 750g or 1kg. Weight is only adjustable on programs 1-11

9. Select time delay

If desired, set the delay timer. Press ▲ and ▼ buttons to increase or decrease the cycle time shown on the LCD display. This step may be skipped if you want the bread maker to start working immediately. Delay start is not available on JAM function.

OPERATING YOUR 17-IN-1 ULTIMATE BREAD MAKER

10. Start the bread maker

The bread maker is now ready to activate based on your preferences. Press the START/STOP button once to start program. Bread maker will beep once and 3:00 will be displayed. The kneading paddle will begin to mix your ingredients. If delay timer was activated, kneading paddle will not mix ingredients until program is set to begin.

As the cycle begins, the LCD screen will indicate the time remaining until the loaf is ready and the progress indicator will flash to indicate the current phase of the cycle.

To pause the cycle, press and hold the START/STOP button for 0.5 seconds.

To cancel the cycle, press and hold the START/STOP button for 3 seconds, until the LCD screen returns to the main menu,

11. Remove the bread pan

Once the process is complete, the appliance will beep to indicate the KEEP WARM setting has automatically begun.

You can press START/STOP button for 3 seconds to stop the process and the KEEP WARM setting will end. Unplug the power cord and then open the lid using oven mitts.

Let the bread pan cool down slightly before moving the bread. Using oven mitts, carefully turn the bread pan counter-clockwise to unlock and lift up by the handle to remove from the machine.

12. Remove bread from the bread pan

With oven mitts, hold the bread pan handle to one side and turn the bread pan upside down onto a wire rack. Gently shake the bread out of the pan. Use a silicone or wooden spatula to gently loosen the sides of the bread from the bread pan.

Let the bread cool for about 20 minutes before slicing.

13. CAUTION

After using the Bread Maker always unplug the Bread Maker. Allow the Bread Maker to cool down after use, before you clean and store it. It will take approximately 30 minutes until the Bread Maker is cool enough to be used again. Speed up the cooling process by leaving the lid open but ensure it is in a safe place, away from children and pets.

PROGRAM MENU

1. Sandwich Bread	Use this program for basic bread recipes and most pre-packaged bread mixes
2. Quick Bread	Make a loaf of bread in less than one hour by using this program. Kneading, rising and baking time is shorter than basic bread. Quick breads are made with baking powder and baking soda that activated by moisture and heat.
3. Sweet bread	For breads with additives such as fruit juices, grated coconut, raisins, dried fruits, chocolate or added sugar. Due to a longer phase of rising, the bread will be light and airy.
4. French bread	This program is best suited for breads low in fat and sugar, which results in a crisp crust and chewy interior. For light breads made from fine flour. This is not suitable for baking recipes requiring butter, margarine or milk.
5. Brioche bread	Yields a fine and crispy crust and a rich, buttery crumb
6. Whole wheat bread	For baking of bread containing significant amounts of whole wheat (over 50%). This setting has a longer preheat time to allow the grain to soak up the water and expand. Whole wheat usually produces a crispy thick crust.
7. Rye bread	Made from various proportions of flour from rye grains, usually denser than bread made from wheat flour. It can range from light to dark colouring depending on choice of flour and functions.
8. Gluten free bread	For gluten-free flours and baking mixtures. Gluten-free flours require longer time for the uptake of liquids and have different rising properties
9. Rice bread	Mix cooked rice into the flour in 1:1 ratio to make the bread. The addition of rice results in a delicious, chewy loaf perfect for sandwiches or toast.
10. Olive bread	Kneading and baking with additives such as olives and herbs
11. Fruit bread	Kneading and baking with dried fruits, nuts or soybeans.
12. Dough	This program prepares the yeast dough for bread, buns or rolls. The dough can then be baked in a conventional oven. There is no baking in this program.
13. Pizza dough	This program prepares the yeast dough for pizza crust. Then transferred to a conventional oven or pizza maker. There is no baking in this process.
14. Knead	Kneading only, no rising or baking. Used for making dough for pizzas etc.
15. Mix	Mixing only, no rising or baking. Can be used for cake mixes, doughs, desserts etc.
16. Jam	Use this setting for making jams from fresh fruits and marmalades from oranges. Do not increase the quantity or allow the recipe to boil over the bread pan into the baking chamber. Should this happen, stop the machine immediately and remove the bread pan carefully. Allow to cool a little and clean thoroughly.
17. Yoghurt	Ferment to make yoghurt

CARE

Before cleaning, unplug the appliance and carefully separate accessories. Allow the bread maker to cool down completely before cleaning

- 1. To clean the kneading paddle:** Wipe the paddle carefully with a damp cotton cloth. If the kneading paddle is difficult to remove from the bread, use the removal hook by inserting the narrow end into hole of the kneading paddle. Gently pull to remove the kneading paddle from the cooked bread. If the paddle is stuck in the bread tin, add warm water to the bottom of the bread tin and allow to soak for up to 1 hour, this will loosen the kneading paddle.
- 2. To clean bread pan:** Remove the bread pan by turning it in counter-clockwise, then lift up by the handle. Wipe inside and outside of pan with damp cloth, do not use any sharp or abrasive agents, in order to protect the non-stick coating. The bread pan must be dried completely before installation.
- 3. To clean the housing and top lid:** After use, allow unit to cool. Use a damp cloth to wipe lid, housing, baking chamber, and interior of viewing window. Do not use any abrasive cleaners for cleaning, since this will degrade the high polish of the surface. Never immerse the housing into water for cleaning.
4. Before the bread maker is packed for storage, ensure that it has completely cooled down, is clean and dry, and the lid is closed.

STORAGE

Ensure appliance is clean and completely dry before storing. When not using appliance for long periods, store it in a well ventilated and dry place to prevent damage from dampness.

OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure. We stand by this product. Therefore, we offer a 12 month guarantee on the motor. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you. What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact IsAlbi via the details below.

IsAlbi
87 Chifley Drive, Preston, Victoria 3072
P: +61 (03) 9474 1300
E: enquiries@isalbi.com.au
isalbi.com.au

RECIPES

Sandwich Loaf

Prep: 5 minutes

Cook: 3 hours

Ingredients

- 260ml warm water
- 1 ½ tsp. salt
- 2 ½ tsp. caster sugar
- 3 tbsp. vegetable oil
- 400g bread flour
- 2 ¼ tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, salt, sugar, oil, flour and yeast into the bread pan in that order.
3. Use the menu button to select the SANDWICH function (750g/medium) and press start.
4. Once the 3hr program has completed, remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Quick Bread

Prep: 5 minutes

Cook: 2 hours

Ingredients

- 350ml warm water
- 1 ½ tsp. salt
- 2 tsp. caster sugar
- 1 tbsp. vegetable oil
- 400g bread flour
- 2 tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, salt, sugar, oil, flour and yeast into the bread pan in that order.
3. Use the menu button to select the QUICK function (750g/medium) and press start.
4. Once the 2hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

RECIPES

Sweet Bread

Prep: 5 minutes

Cook: 3 hours 45 minutes

Ingredients

- 250ml milk
- 1 egg, whisked
- 40g butter, softened
- 1 tsp. salt
- 50g caster sugar
- 400g bread flour
- 2 tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the milk, egg, butter, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the SWEET function (750g/medium) and press start.
4. Once the 3hr 45min program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Note: Slightly sweet, light in texture loaf.

French Bread

Prep: 5 minutes

Cook: 4 hours

Ingredients

- 220ml warm water
- 1 ½ tsp. salt
- 1 ½ caster sugar
- 400g bread flour
- 1 ½ tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the FRENCH function (750g/medium) and press start.
4. Once the 4 hour function is completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Note: The French bread setting yields a chewy crumb and a crunchy crust typical of European style breads

RECIPES

Brioche

Prep: 5 minutes

Cook: 2 hours 40 minutes

Ingredients

- 2 large eggs, whisked
- 60ml milk
- 60g butter, softened
- ½ tsp. salt
- 2 tbsp. caster sugar
- 275g bread flour
- ¾ tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the eggs, milk, butter, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the BRIOCHE function (750g/medium) and press start.
4. Once the 2hr 40min program has completed remove the brioche immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Note: Yields a fine and crispy crust and a rich, buttery crumb.

Whole Wheat Bread

Prep: 5 minutes

Cook: 4 hours

Ingredients

- 250ml warm water
- 2 tbsp. vegetable oil
- 40g honey
- 1 ½ tsp. salt
- 420g wholemeal flour
- 1 ¼ tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, oil, honey, salt, flour and yeast into the bread pan in that order.
3. Use the menu button to select the WHOLE WHEAT (750g/medium) function and press start.
4. Once the 4hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

RECIPES

Rye Bread

Prep: 5 minutes

Cook: 4 hours

Ingredients

- 250ml warm water
- 30g butter, softened
- 2 tbsp. brown sugar
- 2 tsp. salt
- 150g rye flour
- 250g bread flour
- 1 ¼ tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, butter, sugar, salt, flours and yeast into the bread pan in that order.
3. Use the menu button to select the RYE (750g/medium) function and press start.
4. Once the 4hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Gluten Free Bread

Prep: 5 minutes

Cook: 3 hours

Ingredients

- 350ml warm milk
- 2 eggs, whisked
- 60g butter, softened
- 1 tsp. apple cider vinegar
- 100g honey
- 1 ½ tsp. salt
- 400g gluten-free bread flour
- 1 tsp. xanthan gum
- 2 tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the milk, eggs, butter, vinegar, honey, salt, flour, xanthan gum and yeast into the bread pan in that order.
3. Use the menu button to select the GLUTEN FREE (750g/medium) function and press start.
4. Once the 3hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Note: For best results use a spatula to scrape down the sides of the bread pan before the ferment stage.

RECIPES

Rice Bread

Prep: 5 minutes

Cook: 2 hours 45 minutes

Ingredients

- 250ml warm water
- 1 tbsp. vegetable oil
- 200g cooked rice
- 1 tsp. salt
- 1 tbsp. caster sugar
- 400g bread flour
- 1 ½ tsp instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, oil, rice, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the RICE function (750g/medium) and press start.
4. Once the 2hr 45min program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Note: The addition of rice results in a delicious, chewy loaf perfect for sandwiches or toast.

Olive Bread

Prep: 5 minutes

Cook: 3 hours

Ingredients

- 250ml warm water
- 1 ½ tsp. salt
- 1 tsp. caster sugar
- 2 tbsp. vegetable oil
- 400g bread flour
- 1 ½ tsp. instant yeast
- 80g mixed olives, pitted and roughly chopped

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, salt, sugar, oil, flour and yeast into the bread pan in that order.
3. Use the menu button to select the OLIVE function (750g/medium) and press start.
4. Add the olives when the cycle beeps and flashes ADD at the 2:22 minute mark.
5. Once the 3hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

RECIPES

Cinnamon and Raisin Bread (Fruit Bread)

Prep: 5 minutes

Cook: 3 hours

Ingredients

- 250ml warm water
- 40g butter, softened
- 1 ½ tsp. salt
- 2 tbsp. brown sugar
- 400g bread flour
- 2 tsp. ground cinnamon
- 1 ½ tsp. instant yeast
- 160g raisins

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, butter, salt, sugar, flour, cinnamon and yeast into the bread pan in that order.
3. Use the menu button to select the FRUIT function (750g/medium) and press start.
4. Add the raisins when the cycle beeps and flashes 'ADD' at the 2:22 minute mark.
5. Once the 3hr program has completed remove the bread immediately to prevent the crust from becoming darker. Cool bread on a wire rack before slicing.

Dinner Rolls (Dough)

Prep: 5 minutes

Machine: 1 hour 30 minutes

Makes: 12

Ingredients

- 2 large eggs, whisked
- 200ml milk
- 125g butter, softened
- 1 ½ tsp. salt
- 1 tbsp. caster sugar
- 400g bread flour
- 2 tsp. instant yeast
- Extra butter, to serve

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the eggs, milk, butter, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the DOUGH function and press start.
4. Once the 1hr 30 min program has completed remove the dough immediately and transfer to a floured work surface.
5. Divide the dough into 12 even portions and roll each into a smooth ball. Place shaped balls into a lined 20x30cm baking pan. Cover loosely with a tea towel and leave in a warm place for 45 minutes to double in size.
6. Preheat the oven to 180°C and bake rolls for 15 minutes or until golden and puffy. Brush the tops of the hot rolls with extra butter and serve immediately.

RECIPES

Pizza Dough

Prep: 5 minutes

Machine: 1 hour 30 minutes

Makes: 2 x 30cm bases

Ingredients

- 180ml warm water
- 1 tsp. salt
- 1 tsp. caster sugar
- 250g bread flour
- 1 tsp. instant yeast

Method

1. Using the bread pan handle, turn the bread pan counter-clockwise and pull it out of the appliance. Push the kneading paddle onto the drive shaft inside the bread pan.
2. Place the water, salt, sugar, flour and yeast into the bread pan in that order.
3. Use the menu button to select the PIZZA DOUGH function and press start.
4. Once the 1hr 30 min program has completed, transfer the dough to a floured work surface.
5. Preheat your oven and two oven trays to the highest temperature.
6. Divide the dough into two balls and roll each to a 30cm diameter. Top with your desired ingredients, transfer to the hot oven trays and bake for 10 minutes or until puffed and golden around the edges.

Note : Dough balls can be wrapped tightly in plastic and frozen. Allow dough to defrost for 30 minutes before using.

Plum Jam

Prep: 10 minutes

Machine: 1 hour 20 minutes

Makes: 600g

Ingredients

- 500g plums, pitted
- 200g caster sugar
- 1 lemon, juice and zest

Method

1. Push the kneading paddle onto the drive shaft inside the bread pan and then place three metal spoons in the freezer.
2. Roughly dice the plums and place in the bread pan along with the sugar, lemon juice and zest.
3. Use the menu button to select the JAM function and press start.
4. When the 1hr 20 min setting has finished, place a small dollop of the hot jam onto one frozen spoon. If the jam wrinkles and feels gel-like when touched it is ready. If not, keep cooking for another 5 minutes before testing again.
5. When the jam has passed the spoon test, remove the bread pan from the appliance and pour the hot jam into sterilised jars. Allow the jars to cool and then refrigerate until ready to use.

RECIPES

Yoghurt

Prep: 5 minutes

Cook: 8 hours

Setting: Overnight

Makes: 1kg

Ingredients

- 1L whole milk
- 50g plain greek yoghurt, with 'live cultures'

Method

1. Ensure the bread pan is sterile by running it under some boiling water and then push the kneading paddle onto the drive shaft.
2. Place the milk and yoghurt into the bread pan and use the menu button to select the MIX function and press start. Allow this setting to run for 2 minutes before selecting the YOGHURT function.
3. When the 8 hour yoghurt setting has completed, remove the bread pan, carefully transfer the yoghurt to a storage container and refrigerate overnight until set. Homemade yoghurt will last, refrigerated, for up to one week.

Note: Make sure the yoghurt label lists 'live cultures' under the ingredients list. These cultures are necessary to the yoghurt making process.