

# Make Your Own EasiYo™ REAL YOGURT



Our EasiYo Yogurt Makers & all of our accessories are proudly made in New Zealand.

easiyo.com

## HOMEMADE GOODNESS

You know everything tastes better when you make it yourself, so take just five minutes from your busy day to create something REAL – REAL delicious, REAL yogurt ... such a joy to make!

Making EasiYo is SO SATISFYING and what's more, it's SO EASY! Just add water to the Yogurt Mix Sachet, put it in the Yogurt Maker and in a matter of hours you've created the freshest, tastiest yogurt ever!



Homemade  
Goodness

No Artificial  
Ingredients

Delicious  
& Nutritious

NZ Made

## MEET OUR YOGURTS

### Our Everyday Range

For honest everyday sustenance choose our plain or flavoured yogurts and smoothies.



### Our Nutrition Range

Try our fat free, low fat and low fat sweetened varieties.



### Our Gourmet Range

For an indulgent treat, you'll love our thick and creamy yogurts, including ones with real fruit pieces.



### Fruit Squirt Toppings –

For a fruity twist, add our delicious toppings to your yogurt or smoothies. They're also great in cakes and muffins or on pancakes.



## ACCESSORIES

Check out our accessories available at your nearest EasiYo stockist or purchase them online at [easiyo.com](http://easiyo.com)



**Spare Jars 1kg** - Now you and your family can have as much fresh yogurt as you like! It's always handy to have spare jars, so you can have a couple of your favourite flavours on the go at the same time.

**Lunchtakers 250g** - Lunchtaker jars are great to take to work or for the kids to take to school.



## REAL QUICK, REAL EASY!

① Half fill jar with tepid water (15-20°C). Add contents of sachet, securely put on lid and shake well. Add more water to the fill line 5mm from the top and shake again.



② Push the red plastic spacer right down into the Yogurt Maker and pour boiling water to the top of the spacer.

③ Place jar inside the Yogurt Maker and twist on lid. Leave for 8-12 hours or until set (up to 24 hours is fine).



④ Remove jar and store in fridge.

