
Homemade Coconut Yogurt

Serves 6 | **Prep time:** 5 minutes + 24 to 48 hours

Ingredients

- 2 cans full fat coconut milk
- 2 probiotic capsules

Instructions

1. Open the probiotic capsules and empty contents into the blender. Blend with coconut milk.
2. Transfer to a sanitized glass jar (make sure it's not still hot, you don't want those probiotics to die).
3. Store it in a warm place for 24-48 hours. If it's not thick enough for you, you can let it ferment for another 24 hours.
4. Add your favourite yogurt toppings, and store the rest for up to a week in the fridge.