siggi's

simple swaps & substitutions

siggi's is made with simple ingredients and not a lot of sugar. Made with 4x more milk than your average yogurt, siggi's Icelandic strained skyr is a great source of protein!

Delicious and creamy, siggi's makes for a versatile and healthy substitution in everyday recipes. Here are some of our favorite ways to swap and substitute siggi's.

1 Tbsp sour cream = 1 Tbsp siggi's	1 Tbsp mayonnaise = 1 Tbsp siggi's	1 cup oil = 3/4 cup siggi's
1 cup cream cheese = 1/2 cup siggi's + 1/2 cup cream cheese	1 cup buttermilk = 2/3 cup siggi's + 1/3 cup milk	1 cup butter = 1/2 cup siggi's +1/2 cup butter

tip: when adding siggi's to a hot soup or sauce, fold in siggi's at the end of the cooking process

why don't you try...

in your mashed sweet potatoes

in place of whipped cream

in your smoothie