

RECIPE

Strawberry Passion Kombucha



Ready in **2-4 days**

Makes **4 cups**



Ingredients

- ½ cup chopped strawberries
- The flesh of half a passionfruit
- 1 tbs sugar
- 1 cup hibiscus tea
- 1 probiotic capsule containing 5 billion to 25 billion CFUs per capsule
- 2 cups water

Preparation

1. Place the fruit and sugar into a 32 ounce mason jar. Muddle the fruit with the back of a spoon until they release juice.
2. Add the hibiscus tea to the jar.
3. Place 1-2 tbs of water in a small bowl. Open the probiotic capsule. Add the probiotic powder to the water and stir gently to dissolve.
4. Stir the probiotic water plus 2 cups water into the jar.
5. Cover the jar with lid. Leave the jar in a dark place at room temperature for 2-4 days to ferment. Add more sugar to taste
6. Refrigerate after fermenting.

Tips

Experiment by adding different types of berries or fruit. Replace hibiscus tea with lemon juice for a tarter treat.