

## **Apple Ginger Kefir Soda! - (with kefir whey!)**

This is a delicious and easy soda to make! You can make it within a couple of days and your kids will love it!



## Ingredients:

- 1 cup apple juice
- ¼ cup kefir whey  
(must be fresh)
- 2 ½ cups water
- 2 tbsp ginger juiced

### Apple ginger kefir soda preparation

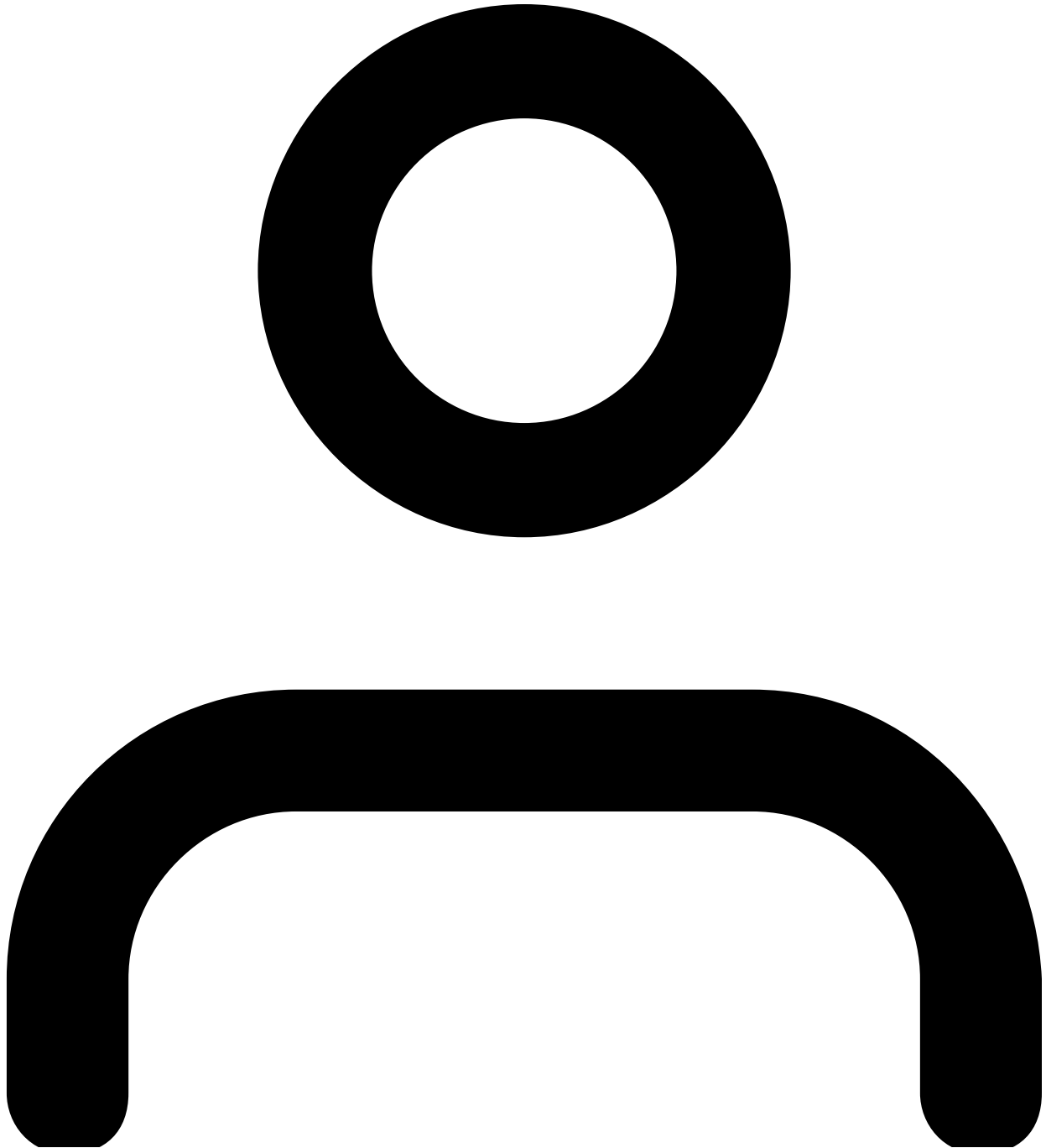
Juice your ginger using either a garlic press or a juicer. Add all ingredients into a big Kefirko glass jar (or cut the recipe in half to use small jar).

Allow to ferment 2-5 days. After 2 days, burp the bottle once a day until ready if possible. Once fizzy put in the fridge or drink immediately. This will last a few weeks in the fridge. But may need to be burped. You can use 1/2 cup of this soda as a starter for your next batch. Just replace the kefir whey with the already fermented soda.

Use Second fermentation bottles with special lid to ferment apple ginger kefir soda. It's designed to help you pour out the beverage once it's fermented. There are two sizes available, small for 500ml and large for 1l of beverage.

See more whey recipes [here](#).

**Products used to prepare this recipe:**



## **2nd Fermentation**

[Buy on Kefirko.com](https://www.kefirko.com)



## **Cheese Maker**

[Buy on Kefirko.com](https://kefirko.com)