

Citrus gin fizz



Ingredients:

(2 servings)

- 120 ml gin
- 400 ml [citrus kombucha](#)
- 50 ml lime juice
- fresh lemon
- fresh rosemary
- ice cubes

Citrus kombucha preparation

Take Kefirko jar, fill it with gin, citrus kombucha and lime juice. Gently mix and strain into a glass filled with ice. Garnish with lemon slices and rosemary sprig.

Things to consider when brewing kombucha

Always prepare kombucha tea in a sterile environment. Same as with all food and beverage preparation it's important to use clean utensils, jars, to wash hands, etc. With live cultures this is of even bigger importance since it can lead to contamination of the SCOBY and therefore ruined future batches.

Benefits of kombucha

Kombucha is rich in probiotics, for this reason it has all the positive effects of other fermented foods, like kefir, sauerkraut, etc, with a number of additional ones that are special to kombucha.

- Probiotic value
- Antimicrobial properties
- Detoxification
- Stimulate immunity system
- Energy booster

Aside from this it can be a great alternative to sugary soft drink as it comprise low levels of sugar but at the same time gives that effervescent and sweet taste of a refreshing drink.

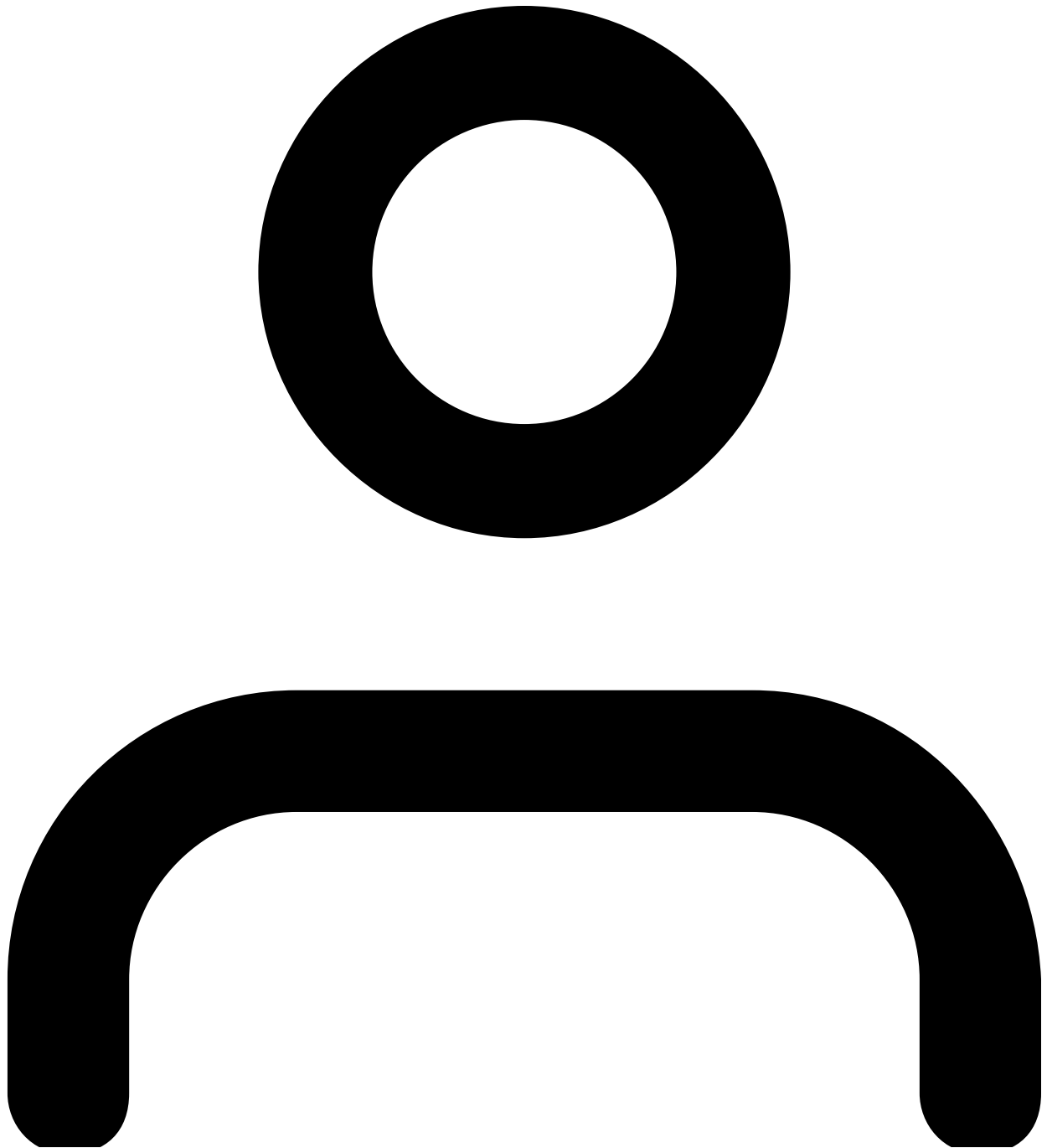
See more recipes like citrus gin [here](#).

Products used to prepare this recipe:



Kombucha Fermenter

[Buy on Kefirko.com](http://Kefirko.com)



2nd Fermentation

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