

HERB VINEGAR WITH KOMBUCHA



Ingredients for herb vinegar:

- 500ml [basic kombucha vinegar](#)
- herbs
- small bottles with caps

Herb vinegar preparation

Use kombucha vinegar that you fermented for at least 4 weeks and add herbs of your choice. Leave to ferment for a couple of weeks on room temperature. Strain and store in a dry, dark place for up to 6 months.

Use smaller bottles with caps to store herb vinegar. If you're not sure about how some flavour will work out, start with small amounts. Some herb combinations may be too pungent to use or you will dislike the taste when combined with certain type of food.

Important note that you need to consider when making an herbal vinegar is that you use enough herbs. People quickly use too little, but this often leads to herbal vinegar without much flavor.

You will need about one cup of fresh herbs per two cups of vinegar. You can adjust this amount to get stronger tasting or milder tasting vinegar.

Flavouring ideas:

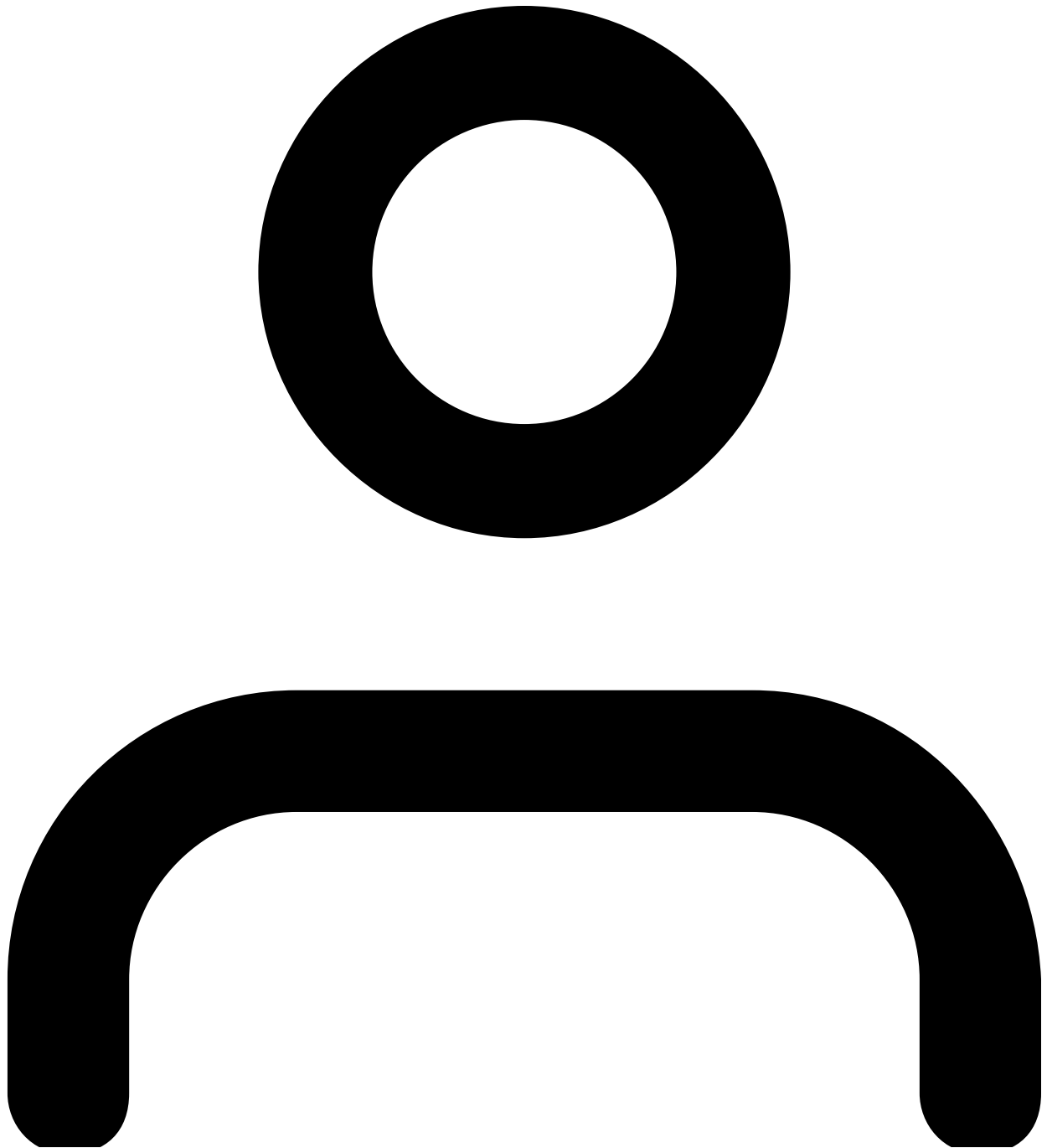
Here are some ideas you can use for flavouring your herb vinegar. These work out very well and are great on any kind of salad.

1. *Mediterranean (fresh oregano, basil, thyme, rosemary)*
2. *Tarragon*
3. *Sage*

You can find more recipes with kombucha [here](#).

Products used to prepare this recipe:**Kombucha Fermenter**

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2nd Fermentation

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