

Kombucha Cosmopolitan



Ingredients:

(2 servings)

- 120 ml vodka
- 40 ml [orange kombucha](#)
- 60 ml cranberry juice
- 30 ml lime juice
- finely crushed ice
- to garnish: orange peel

Kombucha cosmopolitan preparation

First prepare orange kombucha. You can add slices of fresh orange too. This will make the cocktail a little sweet and refreshing.

Mix vodka, cranberry and lime juice in a cocktail shaker or larger glass, then add the orange kombucha. Strain into cocktail glasses that you previously prepared with crushed ice. Garnish with an orange peel.

Cranberry and lime juice mix well with orange kombucha. You can never go wrong with a mix of citrus.

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.

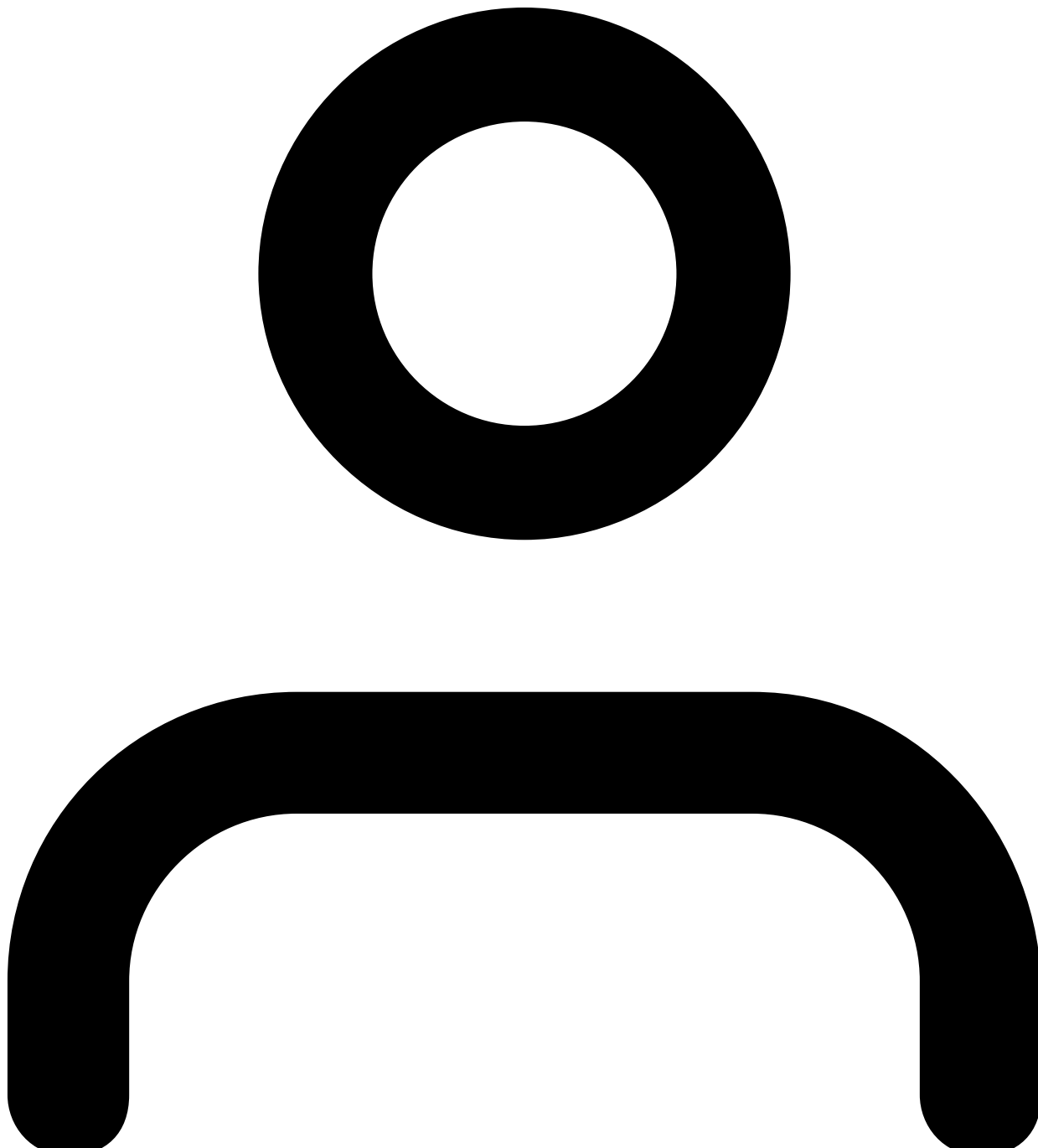
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Products used to prepare this recipe:



[Kombucha Fermenter](#)

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2nd Fermentation

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