

## Kombucha mojito



## INGREDIENTS FOR MINT KOMBUCHA:

- 1,3 l water
- 4 g green tea or two tea bags
- 2 g mint leaves (fresh or dried)
- 80 g of sugar
- 100 ml kombucha starter
- SCOBY

### **Ferment mint kombucha**

Bring 200 ml water to a boil. Mix tea in hot water and let steep for at least 10 minutes. Strain the tea and stir in sugar until completely dissolved. Pour the sweetened tea into your jar, then add the rest of the water. Let cool until it reaches a temperature under 30 °C. Pour in the starter liquid and gently place the SCOBY on top. Cover with lid or a piece of cloth that enables air circulation. Leave the jar at room temperature (21-25 °C), away from direct sunlight for 5-10 days. Taste after 5 days. If it tastes good for you, strain the beverage, if not, let it ferment for another 2-5 days.



## INGREDIENTS FOR MOJITO:

(2 servings)

- 80 ml white rum
- juice of 2 limes

- 12-14 fresh mint leaves
- 2 tbsp of brown sugar
- fresh lime wedges
- crushed ice
- mint kombucha

## **Kombucha mojito preparation**

Muddle 3/4 of fresh mint leaves, lime juice and sugar in a glass or small jug. Pour into tall glasses and add a handful of crushed ice and lime wedges. Top with mint kombucha, gin and garnish with fresh mint leaves.

More recipes like kombucha mojito can be found [here](#).

## **Products used to prepare this recipe:**



## **Kombucha Fermenter**

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



## [Organic Sugar Rapadura](#)

[Buy on Kefirko.com](#)



## [Organic Kombucha Starter](#)

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



## Organic Green Tea

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