

POMEGRANATE LEMONADE KOMBUCHA



Ingredients:

- 1 l fermented black or green tea kombucha
- 75 ml pomegranate juice
- 50 ml fresh lemon juice
- 3 slices organic lemon

Pomegranate lemonade kombucha preparation

Add all ingredients to kombucha. Cover with airtight lid. Ferment 1-2 days, room temperature. Chill before serving.

Create safe environment for your kombucha

Kombucha culture is full of live microorganisms that spread through air too. At the same time it's also possible that other microorganisms come into the kombucha. The airflow is important so that kombucha can ferment. But this also means that contaminants can ingress into the kombucha. This is the reason it's best to keep kombucha away from all possible sources of contamination (with mold for example). Keep away from fruit, bread, cheese, etc.

Where to place fermenter?

It's best to place your kombucha fermenter on the counter or in the kitchen cabinet. Kombucha will

not be in contact with possible contaminants like fruit or bread. Don't put it in a cold place because kombucha needs warm environment to ferment, the recommended temperature is between 21 and 25°C.

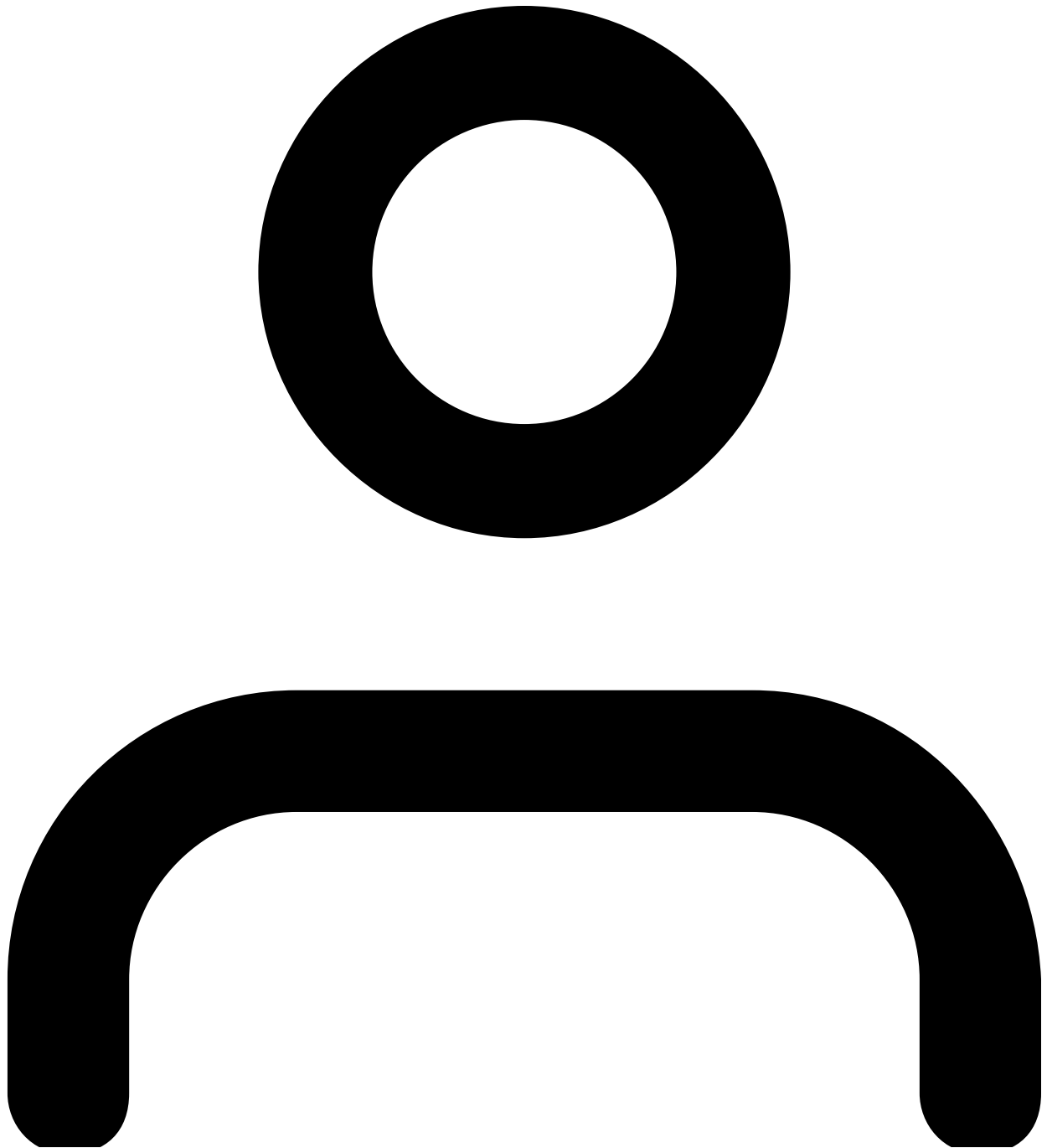
See more recipes like pomegranate lemonade kombucha [here](#).

Products used to prepare this recipe:



[Kombucha Fermenter](#)

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2nd Fermentation

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