



Kombucha Tea

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 slices of Kombucha culture.
- 125 ml of prepared Kombucha tea
- About a shot glass of apple vinegar (optional)
- 2 spoons of black tea
- Green tea (optional)
- 2 liters of water
- 1/2 cup of sugar

Instructions

1. Make about 2 liters of black tea, you can add green tea if you want.
2. Add the sugar and dissolve it
3. Let the tea cool down to ambient temperature.
4. Add the Kombucha tea (or vinegar if you don't have it yet)
5. Put the liquid in a big jar and add the slices of kombucha culture.
6. Cover the jar with a tea towel. Make sure the kombucha can breath!
7. Put the jar in a dark place, far from smokes, shocks or perturbations.
8. Let it for 10 days. A new kombucha slice will grow on the top.
9. You can taste it, his flavor and smell is like the apple cider.
10. IMPORTANT: Be careful with molds! If mold does grow on the surface of the kombucha pellicle, or "mushroom," it is best to throw out the batch and start afresh.