

Blackberry Kombucha

Prep time:

5 minutes

Ingredients:

- One gallon sized batch brewed kombucha
- 1 cup fresh blackberries

Directions:

1. To prepare your kombucha for flavoring (secondary fermentation phase):
2. Wash your hands and remove the scoby from the kombucha. Place the scoby into a container such as a jar or pyrex bowl (glass is ideal, but plastic is okay too) and pour two cups of plain, brewed kombucha over the scoby. You can store the scoby in the fridge like this, covered, or you can start another batch of kombucha now. If you are doing a continuous brew, then add more tea and leave the scoby and the remaining two cups starter kombucha in the crock.
3. To make the blackberry kombucha:
4. In a blender blend blackberries with $\frac{1}{4}$ - $\frac{1}{2}$ cup of your kombucha (just enough liquid to blend the blackberries)>
5. Strain blended blackberry mixture into a bowl.
6. Pour kombucha into individual bottles and add 2 tablespoons of blackberry mixture to each bottle.
7. Top immediately and set on counter for 3 more days for second fermentation.
8. After 3 days refrigerate until ready to drink.