

## Grapefruit Elderflower Kombucha

What happens when you add notoriously sour grapefruit to already tart kombucha? Surprisingly, the flavors complement each other to create citrusy, floral notes. Ruby reds have a naturally sweeter taste that pairs nicely with herbs and other botanicals for a refreshing second ferment. Strain out the pulp to prevent bitterness. This is one of my new favorites from the book:

Add to your 16 ounce bottle:

1/3 cup Ruby Red Grapefruit juice

1/2 teaspoon dried elderflower blossoms or berries

Fill the rest of the 16 oz. bottle with kombucha

Recipe from *The Big Book of Kombucha*

