

Translations:Boissons fermentées - Sodas maison/34/en

- Fill half of the jar with kiwi or orange peels.
- Add 250 gr, ajust to your taste.
- Fill the rest of the jar with water.
- Let ferment 5-7 days depending on room temperature.
- Filter and put in a bottle (a glass bottle with joint and metal lid or a plastic soda bottle).
- Drink within 2-3 days if kept at room temperature, or under 2 weeks in kept in the fridge.