

# Translations:Boissons fermentées - Sodas maison/37/en

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- Fill half of the jar with mango peels + stone
- Add 100-150 gr of sugar, ajust to your tast.
- Fill the rest of the jar with water.
- Let ferment 2 days.
- Filter and put in a bottle (a glass bottle with joint and metal lid or a plastic soda bottle).
- Wait 1-2 days for fermentation to end and sugar rate to decrease.