

Translations:Boissons fermentées - Sodas maison/42/en

1. Cut the pineapple into pieces (you can use the peel and core, or the whole fruit for more flavour)
2. Mix all the ingredients in the jar.
3. Cover with a clean towel and stir 3 times a day until fermentation starts.
4. When effervescent (usually 2-3 days), filter and decant in a bottle.