

Translations:Boissons fermentées - Sodas maison/46/en

- Fill a third of the jar with basil leaves.
- Add 100-150 gr of sugar, ajust to your tast.
- Fill the rest of the jar with water.
- Let ferment 3-5 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.