

Translations:Boissons fermentées - Sodas maison/48/en

- For further recipe inspiration and fermenting courses, don't hesitate to follow ShiraBio, Ferment'Nation and to explore the incredible website (and books) of Marie-Claire Frédéric, anthropologist and chef fascinated by fermentations from around the world: Ni cru ni cuit There are also several facebook groups for fermenting enthusiasts, which I recommend to you
 - Homemade Fermentation founded by Ferment'Nation
 - Natural lacto-fermentation and preserves, specifically focused on lacto-fermentation If you're looking for reference books to learn the art of fermentation, Sébastien aka Ferment'Nation offers in this post from the Home Fermentation group an explained compilation of the best books he's tested. There are some specific ones (on lacto-fermentation, cheeses) and some general ones. Enough to inspire you! To find lots of recipes, ferments and tools for fermenting at home, visit the website of Fairment, organisers of the Fermentation Summit: <https://fairment.com> Other essential references can be found in the first few pages of the file attached to this tutorial.
- **If you would like to see more tutorials on fermentations, please have a look at :**
 - Lacto-fermented preserves
 - Fermented foods - fruit fermentations
 - Fermented drinks - homemade sodas
 - Fermented drinks - flower-based sodas
 - Fermented drinks - Kefir, kombucha and vinegars
 - Fermented drinks - Meads
 - Fermented foods - homemade animal dairy products
 - Fermented foods - vegetable milk kefir and vegan cheeses
 - Fermented foods - sourdoughs and breads
 - Fermented foods - Asian fermentations of cereals, pulses and variations
 - Fermented foods - festival of sauces
 - Fermented foods - alternatives to animal proteins