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CHUN TSUBAKI

LIVE FRUITFULLY

PLANT-BASED EXPERIENCE

with Sandra Lim

In Partnership with:

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CUCKOO

MADE ON EARTH



HIBISCUS-GINGER KOMBUCHA MOCKTAIL

By Sandra Lim

We are taking the humble home brewed kombucha and elevating it to a different level with herbs and different tasting notes! Not only is it full of probiotics that our intestines love, it is a fun drink to impress your picky guests!

Makes 4 servings

INGREDIENTS

120 ml lime juice

120 ml hibiscus simple syrup

480 ml ginger kombucha

4 tsp cilantro, chopped

25 ml Seedlip Garden 108 (optional)

Lime juice, sea salt, sugar and dried hibiscus for lining the glass

Lime wedges/slices for garnish

HIBISCUS SIMPLE SYRUP

250ml water

250 g unrefined sugar /honey

8 tbs dried hibiscus flowers

Heat the water first, before adding the sugar. Once sugar is dissolved, add hibiscus flowers. Remove from heat and allow flowers to steep for 15 mins or longer. Strain and keep mixture cool.

With a mortar and pestle crush a few dried hibiscus flowers and mix with equal parts salt and sugar. Use a lime wedge to wet the entire lip of the serving glass and roll in the sugar/salt/hibiscus mixture.

MOCKTAIL

Add the lime juice, ginger kombucha, hibiscus simple syrup to a blender, and blend for 5 secs, add the cilantro and whiz for another 5 secs. Pour over ice into your rimmed glass with Seedlip.