

TWISTMAS KOMBUCHA MOCKTAIL

A spritz of summer and the taste of Christmas, all in one glass! Everyone can enjoy this refreshing, celebratory and not-too-sweet mocktail, made with seasonal Australian cherries and small-batch Hippy kombucha.

We love the natural cranberry flavour combined with muddled cherries, but you can mix up this drink with any flavour(s) you prefer! Want to transform it into a cocktail? Try adding botanical gin or vodka!

Don't forget, you can return your Hippy Kombucha glass bottle with your empty Dinner Twist box for reuse!



(Makes 2 serves)


Ingredients

- 8 cherries
- 500ml kombucha (we used Cranberry Hippy Kombucha)
- 1 lime
- Mint for garnish

Method

1. Remove pits and halve 6 cherries. Divide among 2 glasses and muddle to release juices.
2. Fill glasses with preferred amount of ice and pour over kombucha. Stir to combine.
3. Garnish drinks with lime zest and add a squeeze of lime juice.
4. Dress the mocktail with a slice of lime, cherry and sprig of mint. Enjoy!


Want to make this at home? We used cherries and Hippy Kombucha Cranberry from the Marketplace.



**Hippy Kombucha
Cranberry, 500ml**

Made in Perth from organic ingredients.
Mildly sweet, but not too much!

ADD



Cherries, 1kg

Juicy, sweet and seasonal cherries in a
beautiful gift box.

ADD