

Kombucha Margarita Mocktail



Non-alcoholic doesn't have to mean boring! Try this good-for-you mocktail that is low in sugar and high in flavour while being full of gut-healthy probiotics.

Preparation 5 min

Cooking 5 min

Servings 2

Nutrition Facts (per serving)

Calories 30

Fat 0

Carbohydrates 8

Fibre 0

Protein 0

Sodium 230

Ingredients

- 125 ml (½ cup) water
- 4 sprigs of rosemary
- 500 ml (2 cups) hibiscus and rosehip kombucha (e.g. Rise brand)
- The juice of one lime (15 ml (1 tbsp))

For salt rim

- Lime quarters
- Salt

Preparation

1. In a small pot, boil 4 rosemary sprigs in the water for about 5 minutes, then strain and set aside. Add ice cubes to cool.
2. Prepare glasses by making a salt rim with lime quarters.
3. Evenly divide the rosemary infusion, kombucha and lime juice into the two glasses.
4. Decorate each drink to taste, and serve immediately.

Notes

Can be refrigerated 1 week, cannot be frozen.



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