

How to Make a Cold Drink With Kombucha

You've probably tried coffee with unsweetened vanilla and coconut milk, but did you know that you can also make a cold drink with kombucha? If you don't like these options, you can try cantaloupe creamsicles. These are also delicious! But do you know what's the best combination of both? You'll find out in this article! So, read on to discover how to make the perfect cold drink!

Unsweetened vanilla coconut milk

Organic Unsweetened Vanilla Coconut Milk from Pacific Foods is a delicious dairy substitute. Made with organic coconuts and vanilla, it can be used in baking, cooking, and beverages. This drink contains coconut cream, coconut water concentrate, vanilla flavor, and xanthan gum. Unsweetened coconut milk can be stored in the refrigerator for up to three days or frozen for up to a month. Alternatively, it can be enjoyed right away.

Unsweetened coffee

Whether you're looking for a caffeine fix in a can or a cold drink to quench your thirst, there are many ways to enjoy your coffee. A 12-ounce can of cola has 37 grams of added sugars, while a bottle of unsweetened black cold brew contains just a teaspoon. A few other options that have minimal added sugars include La Colombe Pure Black & White Cold Pressed Coffee and STOK's Not Too Sweet Black Cold Brew Coffee.

Kombucha

While there are no clinical trials to back up claims of kombucha's health benefits, the cultured beverage does have some intriguing properties. It's a natural health drink made from sugary tea, which ferments into a fermented beverage by the action of yeast and bacteria. This drink tastes similar to sparkling apple cider and is naturally low in sugar. It is available in supermarkets at a price of \$6 to \$12 per litre.

Cantaloupe creamsicles

This refreshing dairy-free cantaloupe creamsicle shake is the perfect summer dessert. Inspired by the classic ice cream treat, it contains plenty of vitamin C, beta-carotene, and orange. For the perfect cold drink, use vegan vanilla ice cream. If you'd like a more decadent treat, try topping it with whipped cream. Then serve right away.

Kombucha with seltzer

Kombucha has become a favorite among the wellness crowd, and its unique tangy, tart, and sparkly flavor make it a perfect mixer for cocktails. The fermentation process lends itself to a variety of flavours, including orange, raspberry, cola, pear, and tropical pineapple. While many bartenders avoid kombucha altogether, the fermented beverage is a great addition to many cocktail recipes.

Kombucha with coconut milk

If you aren't a huge fan of gin, try brewing Kombucha with coconut milk instead. The

fermentation process is easy and requires only a couple of ingredients, including full-fat canned coconut milk. The kombucha should be strained before drinking, to remove any pulp. The process of secondary fermentation creates a lot of pressure, so it's important to strain it out before you drink it.