

# ♥♥♥♥♥ 3 BREAD KVAASS ♥♥♥♥♥

What you need: sieve • funnel (small)

1 ltr glass jar with lid • 1 ltr glass swing-top bottle • 1 cup cubes of old sourdough rye bread • 1/2 cup sugar (unrefined good!) • 3-4 cups good water • patience •

## What to do:

- 1) Dry out bread cubes on tray @ 250F 1-2 hours
- 2) Fill jar 2/3rds with water, add sugar, stir until combined.
- 3) when bread cold, add to jar. Stir.
- 4) Lid jar + put some where warm. Wait...
- 5) check 3 days in, leave till sour, mine was 7 days!

## When ready:

6) pour through sieve/funnel into swing-top glass bottle



7) Add optional raisins + flavourings. Cap + leave to ferment

Keep the bread! Start a new batch from step 2 above, but with a little less sugar.

8) Check regularly releasing the gas as it could get really bubbly! ♥