

RHUBARB 'CHAMPAGNE'

INGREDIENTS

- 2L boiling water
- 10L cold water
- 3 whole lemons sliced finely (remove pips)
- 1.2kg rhubarb chopped small
- 320ml white wine vinegar or cider vinegar
- 1.6kg sugar (I recommend that the amount of sugar be reduced to taste if you don't like very sweet drinks)

Red Rhubarb = Pink Champagne

Green Rhubarb = White Champagne

METHOD:

- Put sugar into a clean (sanitised) plastic 5L jug pour, over boiling water and dissolve sugar
- Add cool water to the 5L mark
- Put rhubarb and lemon into sanitised fermenter.
- Pour over the sugar solution, add another 5L of the cool water and lastly add vinegar and stir well.
- Cover the fermenter with a breathable cloth and leave 48 hours, no longer, or the rhubarb will sour.
- Strain, pour into bottles and cap.
- Leave for 2 weeks (it will build up gas pressure after only a couple of days).
- Makes approximately 12L of champagne



Chopped Rhubarb



Cut lemon



All ingredients in fermenter

NOTES:

- This beverage is non-alcoholic or only slightly alcoholic according to the source website.
- I generally use just under half the sugar recommended.
- I strain the champagne into a demijohn and then use a siphon to transfer to the bottles.
- Use PET soft drink bottles or STRONG Champagne bottles, as it is possible that high gas pressure will build up in the bottles.
- If you are concerned about explosions make sure that you use PET bottles with screw caps. It may be prudent to store the bottles away from carpeted areas or store them outside (remember Grampa's exploding ginger beer?)
- Storing bottles in the fridge, once ready to drink, will reduce the explosion potential and will ensure that the 'champagne' is chilled and ready to drink.
- This is an old 'traditional' recipe – I'm not sure how the fizz is generated; but believe me, it works really well.
- This recipe can be adapted to use raspberries, lemons on their own, or other ingredients such as elderflower.
- The champagne will store for quite some time if left in a cool and dark area. It lasts longer on the glass champagne bottles.