

# Summer Drinks with Shio Koji and Amakoji



Resources:

<https://cultures.grouop/>

<https://www.chelseagreen.com/product/koji-alchemy/>

<https://www.justonecookbook.com/amazake/>

Jacqueline Cohen

@LantauMama

# 1 Making Shio Koji and Amakoji

## Koji - 米麴 - *Aspergillus Oryzae*

Koji is a mold used in fermentation, in popular items such as soy sauce and sake. It can also be used to make hundreds of other ferments. The below are two easy koji recipes, which are the featured ingredients in my fast and easy summer drinks!

### Shio Koji (salt koji)

150g koji

25g sea salt

250g filtered water

Mix well in a jar with a lid. Shake 1-2 times a day (or more!) until it is slightly sweet and less salty. Usually a week. It can then last in the fridge for a year.

### Amakoji (sweet koji)

300g koji

300g cooked rice (or other grain)

300g filtered water

Blend into a paste, bottle, and put in a warm place for 24-36 hours, until it smells and tastes sweet. Shake or stir regularly. Store in the fridge, and use before it goes sour.



Amakoji in an insulated bag with bottles of hot water



## 2

# Shio Koji Drinks

These are sweet and salty summer drinks. The sweetness comes from the seasonal fresh fruits and the saltiness from the shio koji. There is no need to add any additional sweeteners, and the saltiness from the shio koji is satisfying on a hot summer day. Adding a splash of sake or vodka can make either of these an adult drink of choice.



**Koji Kombucha Citrus Sour**

300g of kombucha  
200g of fresh grapefruit juice (pulp optional)  
20g of fresh lemon juice  
5g of shio koji\*

Blend with ice, or enjoy poured over ice



**Pineapple Spicy and Cold**

500g of water kefir or water  
400g ripe pineapple cubed (no skin)  
1 large handful of fresh mint or basil  
1-2 chilis  
5g of shio koji\*

Step 1: put all in a jar to ferment for 1 day  
Step 2: eat straight, muddle in a glass cold fizzy water, or blend with ice ( option: remove chili)

\*note shio koji can be very salty, adjust the amount to your taste preferences

# 3

## Amakoji Drinks

These are all slightly sweet summer drinks. The sweetness comes from both the seasonal fresh or frozen fruits and the amakoji. There is no need to add any additional sweeteners. The liquid to blend with can be water, kombucha, water kefir, or other liquid of your choice. Consider freezing these into ice pops for a summer treat. Adding a splash of sake or vodka can make any of these an adult drink of choice.



**Summer Berry Slushie**

300g kombucha  
200g frozen summer berries  
100g ice  
50g amakoji

Blend and enjoy



**Koji Kefir Colada - Mocktail**

250g coconut water kefir or coconut water  
250g cold or frozen cubed pineapple  
15 fresh mint leaves, more for garnish  
50g of amakoji

Blend until smooth  
Garnish with fresh mint



**Lemon Ginger Refresher**

250g water kefir or water  
25g fresh lemon juice  
10g ginger  
50 ml amakoji

Blend until smooth