

Acacielle

Acacielle Acacia Blossom Liqueur with Honey, Vanilla & Lemon



Acacielle captures the fleeting beauty of late spring when acacia trees burst into fragrant white blossoms and fill the air with delicate floral sweetness. Inspired by those brief flowering days, this liqueur transforms fresh acacia petals into an elegant spirit layered with soft honeyed notes, gentle vanilla warmth, and a touch of bright lemon freshness. The result is refined yet approachable, offering aromas reminiscent of blooming gardens and sunlit countryside walks. Smooth, floral, and naturally graceful, Acacielle celebrates one of nature's most enchanting blossoms in a bottle designed for slow enjoyment and quiet moments.



Ingredients

- Vodka — 1 L
- Acacia blossoms (petals only) — 160 g
- Honey — 80 g
- Lemon juice — 20 ml
- Vanilla — ½ pod

Preparation

1. Collect fresh acacia blossoms on a dry day and carefully separate the white petals from any green parts.
2. Inspect the petals and remove any insects or damaged pieces without washing unless necessary.
3. Place the acacia petals into a large sterilised glass jar.
4. Split the vanilla pod lengthwise and add it to the jar.
5. Pour the vodka over the petals and vanilla, ensuring everything is fully submerged.
6. Seal the jar and store it in a cool, dark place for 10 days, gently shaking every few days.
7. Strain the infusion through a fine sieve, then filter again through cheesecloth or coffee filters for clarity.
8. Stir in the honey and lemon juice until fully incorporated.
9. Bottle the liqueur and mature it in a cool, dark place for at least 2 months before serving.