Amber Twilight

Rowanberry, date and mandarin vodka liqueur for amber twilight glow

Amber Twilight catches the last light of autumn in the glass. Rowanberries bring woodland bite; dates answer with caramel hush. Mandarin zest lifts the nose, its juice threading citrus brightness through the amber body. A shy half-star of anise with cinnamon and vanilla lingers at the edges—never loud, just warm. This is an evening liqueur: the bottle opens, talk softens, shoulders drop. Sip by a window as dusk deepens; each pour feels like the moment the sky turns from gold to indigo.

Ingredients



- Vodka – 1 L
- Rowanberry – 750g
- Dates - 150 g
- Mandarine - 1 (Juice + Zest)
- White Sugar - 100g
- Cane Sugar – 100g
- Honey (Wielokwiatowy) – 50 g
- Star anise – ½ star
- Cinnamon – ½ stick
- Vanilla - ½ stick

Preparation

1. Sterilize a 2 L jar and let it dry completely
2. Freeze the rowanberries for 24–48 hours, then thaw or blanch for 2 minutes, drain and dry
3. Pit and chop the dates, zest the mandarin thinly, squeeze the juice, split the vanilla and scrape the seeds
4. Put berries, dates, zest, juice, sugars, honey, star anise, cinnamon and vanilla into the jar
5. Pour in the vodka and stir well until sugars begin to dissolve
6. Store in a cool dark place for 6 months, shake daily for the first week and then once a week
7. Strain through a sieve, press gently and filter through cloth or coffee filter until clear
8. Taste and adjust sweetness with a little syrup or honey if needed
9. Bottle the liqueur, label it and let it rest for 2 to 4 weeks before drinking

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