

Amelanchier Sylva

Amelanchier Sylva Serviceberry Liqueur with Autumn Spices



Amelanchier Sylva captures the spirit of woodland foraging and autumn evenings. Made from wild serviceberries, a fruit long treasured for its rich berry character and subtle almond notes, this liqueur combines forest-grown fruit with warming spices. Vanilla, cinnamon and a touch of star anise create gentle depth, while orange zest and pink peppercorns brighten the palate. Honey softens the texture and enhances the natural sweetness of the berries. The result is a refined woodland liqueur that evokes quiet forest paths, fading golden light and the comforting warmth of a fire on a cool autumn night.



Ingredients

- Vodka — 1 L
- Serviceberries — 1 kg
- White sugar — 100 g
- Honey — 40 g
- Vanilla — ¼ pod
- Cinnamon — 3 cm
- Star anise — ¼ star
- Orange zest — 2 strips
- Pink peppercorns — 4 berries
- Lemon juice — 20 ml

Preparation

1. Carefully remove any stems and damaged fruit from the serviceberries.
2. Lightly crush around one-third of the berries to encourage flavour extraction.
3. Place the berries into a large sterilised glass jar.
4. Add the vanilla pod, cinnamon stick, star anise, orange zest and pink peppercorns.
5. Pour in the vodka, ensuring all ingredients are fully submerged.
6. Seal the jar and store in a cool, dark place for 21 days, gently shaking every few days.
7. Strain the infusion through a fine sieve, then filter through cheesecloth or coffee filters until clear.
8. Stir in the sugar, honey and lemon juice until completely dissolved.
9. Bottle the liqueur and allow it to mature for at least 4 weeks before serving.