Apple Spice Affair

Apple Spice Affair – Spiced Jonagold Apple Liqueur Recipe

Apple Spice Affair is where orchard freshness meets quiet indulgence. Built on ripe Jonagold apples, it captures that perfect balance of sweetness and gentle acidity, then wraps it in warm, aromatic spice. Cinnamon and clove bring depth, star anise adds a subtle intrigue, while vanilla softens everything into a smooth, rounded finish. A touch of lemon lifts the profile, keeping it bright and elegant. This is not a heavy winter cordial, but a refined, modern liqueur—inviting, layered, and quietly expressive. A drink that feels both familiar and just a little unexpected, like a classic with a secret.

Ingredients



- Vodka – 1 L
- Apples (Jonagold) – 1 Kg
- Brown sugar – 120 g
- White sugar – 120 g
- Cinnamon – 8 cm sticks
- Cloves – 4
- Star anise – 1 star
- Vanilla – 1 pod
- Lemon – 1/2 (Juice and zest)
- Long Pepper (Pippali) – 2 pcs

Preparation

1. Peel the apples and chop into small, even pieces to maximise extraction and flavour release.
2. Place the apples into a large clean glass jar, leaving some space for shaking.
3. Add cinnamon sticks, cloves, star anise, and the split vanilla pod.
4. Add lemon zest and freshly squeezed lemon juice.
5. Pour the vodka over the ingredients, ensuring everything is fully submerged with no exposed fruit.
6. Seal tightly and store in a cool, dark place for 6 weeks, shaking gently every 2–3 days.
7. Taste occasionally after week 4 and remove spices earlier if they become too dominant.
8. Strain through a fine sieve, then filter through cloth or paper until clear and smooth.
9. Stir in both sugars until fully dissolved, bottle, and rest for 4 weeks to allow flavours to integrate.

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