

Berry Noire

Chokeberry, orange and spiced vodka liqueur for moody berry noire



Berry Noire is a liqueur of shadows and elegance. The deep chokeberries form its dark heart, softened with honey and brightened by orange zest. Vanilla lends a velvety touch, while clove, pepper, and lemon thyme weave a mysterious spice. In just four weeks, this infusion captures richness, allure, and sophistication—a drink that feels both luxurious and slightly secretive, like a whispered tale in the night.

Ingredients

- Vodka - 1 L
- Chokeberries (Aronia) - 1kg
- White Sugar - 200g
- Honey - 50g
- Orange - 1 (Juice and Zest)
- Vanilla - ½ stick
- Lemon Thyme - ½ tea spoon
- Clove - 10
- Peppercorns - 10



Preparation

1. Wash and drain chokeberries, then lightly crush
2. Zest and juice the orange
3. Place berries, orange zest, juice, vanilla, lemon thyme, cloves, and peppercorns in a large jar
4. Pour vodka over ingredients until fully covered
5. Seal tightly and store in a cool, dark place for 4 weeks
6. Shake gently every few days to blend flavors
7. After infusion, strain through a fine sieve and filter through cheesecloth or coffee filter
8. Stir in white sugar and honey until dissolved
9. Bottle and let rest at least 1 week before serving