BerryMIX 26

BerryMIX 26 Mixed Berry Liqueur with Currants and Serviceberries

BerryMIX 26 is a celebration of summer hedgerows and woodland harvests, bringing together seven distinct berries in a single elegant liqueur. Wild strawberries and raspberries contribute delicate sweetness, while red and black currants add brightness, depth and vivid fruit character. Green and red gooseberries introduce refreshing acidity, balanced by the mellow orchard notes of serviceberries. A touch of vanilla softens the blend, pink peppercorns add subtle floral spice, and cacao nibs provide gentle richness beneath the fruit. Finished with a hint of black lemon, BerryMIX 26 captures the complexity of mixed berries while remaining smooth, vibrant and beautifully balanced.

Ingredients



- Vodka — 650 ml
- Wild Strawberry — 100 g
- Red Currants — 100 g
- Black Currants — 100 g
- Green Gooseberry — 100 g
- Red Gooseberry — 100 g Serviceberry — 100 g
- Raspberry — 50 g
- White Sugar — 70 g
- Honey — 25 g
- Vanilla — ¼ pod
- Pink Peppercorns — 4 berries
- Cacao Nibs — 3 g Black
- Lemon — ⅛ piece

Preparation

1. Wash all berries thoroughly and remove any stems, leaves or damaged fruit.
2. Cut larger gooseberries in half to improve flavour extraction.
3. Place the wild strawberries, currants, gooseberries, serviceberries and raspberries into a large sterilised glass jar.
4. Add the vanilla pod, pink peppercorns, cacao nibs and black lemon.
5. Pour the vodka over the ingredients, ensuring everything is 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 and filter until clear using cheesecloth or coffee filters.
8. Stir in the white sugar and honey until completely dissolved.
9. Bottle the liqueur and allow it to rest for at least 4 weeks before serving.

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