Bitterberryn

Bitterberryn – Bitter Blackberry, Black Lemon & Juniper Liqueur

Bitterberryn was created to explore the darker, drier side of blackberry liqueur. The blackberries are gathered from the forest nearby, bringing ripe, wild fruit to a deliberately botanical recipe. Black lemon introduces an earthy citrus bitterness, while juniper adds its distinctive woodland character. Cacao nibs deepen the fruit without making the drink chocolate-heavy, and long pepper, coriander and dried ginger build a subtle spicy finish. Jaggery and honey provide just enough rounded sweetness to balance the bitterness. The result is an unusual blackberry liqueur: dark, aromatic, gently bitter and designed for slow sipping.

Ingredients



- Vodka — 1 L
- Blackberries — 1 kg
- White Sugar — 120 g
- Jaggery — 60 g
- Honey — 40 g
- Black Lemon — 2–3 g
- Juniper Berries — 6
- Cacao Nibs — 4 g
- Long Pepper — ½ small pepper
- Coriander Seeds — ¼ tsp
- Dried Orange Peel — 3 g
- Ginger, dried — 1 g
- Lemon Juice — 20 ml

Preparation

1. Carefully sort the freshly collected blackberries, removing stems, leaves and damaged fruit. Rinse gently if necessary and allow them to drain thoroughly.
2. Place the blackberries in a large sterilised glass jar and lightly crush approximately one-third of them to release some juice while leaving the remaining berries whole.
3. Add the black lemon, lightly crushed juniper berries, cacao nibs, lightly crushed long pepper, coriander seeds, dried orange peel and dried ginger.
4. Pour in the vodka, ensuring the fruit and botanicals are well covered. Seal the jar tightly.
5. Store in a cool, dark place for approximately 3 weeks. Gently turn or swirl the jar every few days to redistribute the ingredients.
6. Strain the infusion through a fine sieve, allowing the liquid to drain naturally. For greater clarity, filter again through fine muslin or a suitable liqueur filter.
7. Combine the sugar, jaggery and honey with a small quantity of the strained infusion, stirring until completely dissolved. Return this sweetened mixture to the main batch.
8. Add the lemon juice and stir thoroughly. Taste after the flavours have combined; the finished liqueur should retain noticeable bitterness and a relatively dry finish.
9. Bottle the liqueur in sterilised bottles and leave it to rest for at least 4 weeks before drinking. Additional maturation should further integrate the blackberry, citrus, juniper and spice notes.

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