

Blackcurrant Royale

Blackcurrant, honey and star anise vodka for a royal dark sip



Blackcurrant Royale embodies the elegance of summer distilled into a bottle. Each glossy berry bursts with intense, tangy sweetness, balanced by the smooth warmth of vodka. The dual sugars - white and cane - create layers of flavor, from crystalline brightness to mellow depth. Honey lends a soft, golden touch, while a single star anise adds a faint, aromatic spice. The result is a liqueur as refined as its name - dark, luxurious, and worthy of slow, celebratory sipping.



Ingredients

- Vodka - 1 L
- Blackcurrant - 1 Kg
- White Sugar - 100 g
- Cane Sugar - 100g
- Honey - 50g
- Star anise - 1

Preparation

1. Rinse the blackcurrants thoroughly under cold water and remove any leaves or stems.
2. Gently crush the berries with a wooden spoon or masher to release their juice.
3. Transfer the fruit into a large glass jar with a tight-fitting lid.
4. Add both white and cane sugar, mixing until the grains begin to dissolve.
5. Pour in the vodka, ensuring all the fruit is fully submerged.
6. Warm the honey slightly so it flows easily, then stir it into the mixture.
7. Add the star anise for a subtle spice note.
8. Seal the jar and store it in a dark, cool place for 6-8 weeks, shaking gently every few days.
9. When ready, strain through a fine cloth or coffee filter, bottle the clear liquid, and let it rest another week before enjoying.