

# Bull's Blood

Beetroot, citrus and herb vodka liqueur with bold bull's blood hue



Bull's Blood is a liqueur born from the earth's heart — deep crimson, bold, and untamed. Fresh beetroot gives it a velvety body and a rich, earthy sweetness, while orange juice lifts it with a touch of brightness. Dual sugars build balance, and honey adds a mellow finish. Lemon thyme and tarragon bring subtle herbal whispers, transforming raw power into harmony. The result is a drink of strength and elegance — rustic yet refined, as fierce and vital as its name suggests.



## Ingredients

- Vodka - 1 L
- Beetroot Raw Grated - 500g
- Orange - 1 (Juice)
- White Sugar - 100g
- Cane Sugar - 100g
- Honey - 50 g
- Lemon Thyme - ½ tea spoon
- Tarragon - ½ tea spoon

## Preparation

1. Wash and peel the beetroots, then grate them finely to release their vibrant juice.
2. Place the grated beetroot into a large glass jar with a tight-fitting lid.
3. Add both white and cane sugar, stirring until the beet begins to release liquid.
4. Pour in the fresh orange juice and mix gently.
5. Add the vodka, ensuring the beetroot is fully covered.
6. Warm the honey slightly and stir it in until fully dissolved.
7. Add lemon thyme and tarragon for a delicate herbal depth.
8. Seal the jar and store it in a cool, dark place for 8 weeks, shaking every few days.
9. Strain through a fine cloth, bottle the clear liquid, and rest it for one more week before serving.