

Cacao Whisper

Cacao, coffee and vanilla vodka liqueur for a soft cacao whisper



Cacao Whisper is a tale of quiet indulgence — a meeting of deep cacao and sun-sweetened dates, softened by honey and kissed by vanilla. Each sip carries the warmth of cinnamon and the faint echo of roasted coffee, unfolding slowly, like a secret shared under candlelight. It's not a shout of flavor, but a murmur — smooth, layered, and irresistibly calm — a liqueur that speaks softly, yet lingers long after the last drop.

Ingredients

- Vodka - 1.4 L
- Cacao Powder - 105g
- Cafe (grinded) - 35g
- Dates - 100g
- White Sugar - 100g
- Cane Sugar - 100g
- Honey - 50 g
- Cinnamon - ½ stick
- Vanilla - ½ stick



Preparation

1. Chop pitted dates into small pieces and place them in a large glass jar.
2. Add cacao powder, ground coffee, cinnamon, and vanilla to the jar.
3. Pour in vodka and stir gently to combine.
4. In a saucepan, dissolve white and cane sugar in 100 ml warm water; let cool.
5. Add the syrup and honey to the jar, then mix well.
6. Seal tightly and store in a cool, dark place for 6–8 weeks, shaking weekly.
7. Strain through fine cloth or filter paper to remove all solids.
8. Bottle the clear liquid and let it rest 1–2 weeks before tasting.