

Cornelito

Cornelito Cornelian Cherry Liqueur with Orange, Cacao and Warm Spice



Cornelito began with a harvest of deep-red Cornelian cherries gathered from my own garden, their naturally sharp, vibrant flavour calling for something richer than a simple fruit infusion. Vodka provides a clean foundation, while white and muscovado sugars soften the cherries with contrasting sweetness. Honey adds roundness and a silky edge. Vanilla and cinnamon bring warmth, allspice adds gentle complexity, and fresh orange zest lifts the darker notes. A restrained touch of cacao nibs finishes the liqueur with subtle roasted depth. The result is a ruby-red garden liqueur that moves between tart fruit, warming spice and dark, mellow sweetness.

Ingredients

- Cornelian Cherries — 1 kg
- Vodka — 1 L
- White Sugar — 180 g
- Muscovado Sugar — 60 g
- Honey — 40 g
- Vanilla — ½ pod
- Cinnamon — ½ stick
- Allspice — 3 berries
- Orange Zest — ½ orange
- Cacao Nibs — 8 g



Preparation

1. Sort the Cornelian cherries, discarding any damaged or spoiled fruit, then wash and dry thoroughly.
2. Freeze the cherries overnight, then allow them to thaw to help break down the flesh and improve extraction.
3. Place the cherries in a large sterilised infusion jar, keeping their stones intact.
4. Add the white sugar, muscovado sugar and honey.
5. Add the vanilla, cinnamon, allspice, orange zest and cacao nibs.
6. Pour in the vodka, ensuring the fruit and aromatics are completely covered.
7. Seal and store in a cool, dark place for 5 weeks, gently turning the jar occasionally during the first week.
8. Begin tasting after ****3 weeks****. Remove the cinnamon, allspice, orange zest or cacao nibs earlier if any of these flavours become too dominant.
9. After 5 weeks, strain carefully and filter if necessary. Bottle Cornelito and allow it to rest for at least 6 weeks before serving.