Cranomaly

Cranomaly – Cranberry, Honey & Citrus Liqueur with a Bold Twist

Cranomaly was born from contrast — a sharp, untamed cranberry core reshaped into something unexpectedly smooth, aromatic, and layered. What begins as bright acidity slowly unfolds into warmth, citrus lift, and soft sweetness, bending the rules of what a cranberry liqueur should be. The orange zest cuts through with a clean, radiant edge, while vanilla and honey round the structure into a velvety finish. It’s a transformation rather than a tradition — where tart becomes balanced, and familiar becomes intriguing. Cranomaly isn’t about perfection; it’s about controlled unpredictability in a glass.

Ingredients



- Vodka - 1 L
- Cranberries (Fresh) - 500 g
- Sugar - 120 g
- Honey - 80 g
- Orange zest - 2 thin strips
- Vanilla - 1 pod
- Star anise - 1 whole

Preparation

1. Freeze cranberries overnight, then thaw slightly to improve extraction.
2. Lightly crush the cranberries to release juices without turning them into pulp.
3. Place cranberries into a clean glass jar along with orange zest, vanilla pod (split), and star anise.
4. Pour in vodka, ensuring all ingredients are fully submerged.
5. Seal and macerate in a cool, dark place for 10–14 days, shaking gently every 1–2 days.
6. Taste after day 7; remove star anise earlier if it becomes too dominant.
7. Strain through a fine sieve, then filter through cloth or coffee filter until clear.
8. Add sugar and honey, stirring until fully dissolved.
9. Bottle and rest for at least 2–3 weeks to allow flavors to integrate and soften.

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