

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.