

Crimson Ember

Raspberry, spice and honey vodka liqueur glowing as a crimson ember



When winter's chill settles in and the nights stretch long, Crimson Ember comes alive — a fiery heart glowing within a bottle. Raspberries, deep and luscious, surrender their essence to vodka, intertwining with warm spices, honey, and the soft whisper of cinnamon. The aroma alone feels like standing beside a crackling fire, wrapped in a blanket of sweetness and spice. Each sip glows ruby-red, offering both comfort and intrigue — a warmth that begins on the lips, blooms through the chest, and lingers like the last ember before dawn.

Ingredients

- Vodka - 1L
- Raspberry - 1kg
- White Sugar - 100g
- Brown sugar - 100g
- Honey - 50g
- Cinnamon - ½ stick
- Cloves - 5
- Staranise - 1 star



Preparation

1. Wash the blueberries.
2. Crush or squeeze them gently through a clean cloth or sieve to release as much juice as possible. Place juice and skins together in a large glass jar.
3. Add lemon juice, cinnamon stick, vanilla, nutmeg, and allspice.
4. Pour in the vodka, stir, and seal the jar tightly.
5. Store in a dark, cool place for 2 weeks, shaking gently every 2-3 days.
6. After 2 weeks, prepare a syrup: dissolve white sugar, cane sugar, muscovado sugar, and honey in a little warm water. Let cool completely.
7. Add the syrup to the jar, mix well, and leave for another 2 weeks to allow flavors to blend.
8. Strain the liqueur through a clean cloth or fine sieve, squeezing the blueberry pulp gently to extract the last drops of juice.
9. Bottle the liquid and let it mature for at least 1 month before serving.