

Currantula

Currantula Blackcurrant Liqueur with Vanilla, Honey and Pink Pepper



Currantula is a bold blackcurrant liqueur woven from deep woodland fruit and refined botanical detail. Ripe blackcurrants deliver an intense cassis character, naturally rich in colour and aroma, while vanilla softens the fruit with a silky sweetness. Gentle fennel seeds introduce a delicate herbal lift, cloves add quiet warmth, and pink peppercorns brighten the finish with subtle floral spice. A blend of white sugar, light brown sugar and honey creates balanced sweetness without masking the berries, while fresh lemon juice preserves brightness. The result is a dark, elegant liqueur with remarkable depth, smooth texture and a long, vibrant finish that lingers beautifully after every sip.



Ingredients

- Vodka — 1 L
- Blackcurrants — 1 kg
- White Sugar — 120 g
- Light Brown Sugar — 60 g
- Honey — 40 g
- Vanilla — $\frac{1}{4}$ pod
- Fennel Seeds — $\frac{1}{4}$ tsp
- Cloves — 2
- Pink Peppercorns — 4
- Lemon Juice — 20 ml

Preparation

1. Carefully sort the blackcurrants, removing any stems or damaged berries, then rinse gently and allow them to dry completely.
2. Lightly crush around one-third of the berries to release their juices while leaving the remainder whole for a balanced extraction.
3. Place the blackcurrants into a large sterilised glass jar.
4. Add the split vanilla pod, fennel seeds, cloves and lightly crushed pink peppercorns.
5. Pour the vodka over the ingredients, ensuring everything is fully submerged, then seal the jar.
6. Store in a cool, dark place for 21 days, gently shaking the jar every few days.
7. Strain through a fine sieve, then filter through cheesecloth or coffee filters until the liqueur becomes clear.
8. Stir in the white sugar, light brown sugar, honey and lemon juice until fully dissolved, then bottle and mature for at least 4 weeks before serving.