

Emerald Mist

Cucumber, mint and citrus vodka liqueur swirling in cool emerald mist



Emerald Mist is the essence of cool elegance — a whisper of garden air caught in a glass. Fresh cucumbers lend their crisp green soul, mint brings a breath of morning dew, and lemon adds a bright, awakening spark. Beneath its soft jade shimmer, hints of spice from star anise and lemon pepper create quiet intrigue. It's a liqueur that refreshes the mind as much as the palate — light, refined, and soothing. Each sip feels like standing barefoot in a misty orchard at dawn, wrapped in calm and clarity.



Ingredients

- Vodka - 1 L
- Cucumbers - 800g
- Lemon - 1 (Juice)
- White Sugar - 100g
- Mint - 1 small bunch
- Lemon pepper - ½ tea spoon
- Star Anise - 1 star

Preparation

1. Wash cucumbers thoroughly and slice thinly without peeling.
2. Sterilize a large 2-3 L glass jar and let it dry completely.
3. Add cucumber slices, mint leaves, lemon juice, lemon pepper, and star anise to the jar.
4. Sprinkle white sugar evenly over the ingredients.
5. Pour in vodka until everything is fully submerged.
6. Seal tightly and store in a cool, dark place for 2 weeks, shaking gently every 2-3 days to help the sugar dissolve.
7. Strain through a fine sieve, then again through cheesecloth to remove all solids.
8. Taste and adjust sweetness if needed, then filter once more through a coffee filter for clarity.
9. Bottle in sterilized glass and let rest for several days — the flavor blossoms into a smooth, refreshing, emerald-green mist.