

Espresso Clementine

Mandarin, coffee and spice vodka liqueur, espresso clementine



Espresso Clementine is where morning meets twilight — a bold embrace of roasted coffee and radiant citrus. Deep, aromatic espresso grounds the spirit with warmth and richness, while the juice of sun-bright mandarins adds sparkle and vitality. Honey softens the edges, vanilla and star anise whisper of indulgence, and a touch of pepper awakens the senses. The result is a golden-amber liqueur alive with contrast — dark yet bright, bitter yet sweet, comforting yet daring — a creation that feels like sunrise poured into a glass after a long, passionate night.



Ingredients

- Vodka - 1 L
- Mandarines - 7 (400 ml Juice)
- Cafe (Grinded) - 33g
- Raisins - 50g
- Honey - 110g
- Cane Sugar - 100g
- Vanilla - ½ stick
- Star Anise - 1 star
- Lemon Thyme - ½ tea spoon
- Peppercorns (Black) - 5

Preparation

1. Wash, zest, and juice seven ripe mandarins (≈ 400 ml juice), avoiding white pith to prevent bitterness.
2. Combine mandarin zest and juice in a sterilized 2-2.5 L glass jar.
3. Add ground coffee, raisins, honey, cane sugar, vanilla half-stick, star anise, lemon thyme, and peppercorns.
4. Pour in 1 L of vodka, ensuring every ingredient is fully submerged.
5. Stir gently with a wooden spoon until sugars and honey begin to dissolve.
6. Seal tightly and store in a cool, dark place (20–25 °C).
7. Shake the jar lightly every two days to blend flavors and oils.
8. After two weeks, strain slowly through layered cheesecloth or a fine filter for clarity.
9. Bottle and let mature another 5–7 days for a smoother, unified profile before serving chilled or over ice.