

Fragalisse

Fragalisse Wild Strawberry Liqueur with Honey and Vanilla Recipe



Fragalisse captures the fleeting beauty of wild strawberries hidden beneath woodland leaves, where every berry offers an intense burst of aroma despite its tiny size. Built on a clean vodka base with delicate sweetness from white sugar, powdered sugar and honey, the recipe allows the fruit to remain the true centre of attention. A touch of vanilla adds softness, golden raisins contribute gentle body, while fresh lemon brightens the vibrant berry character. The result is an elegant liqueur that celebrates the simplicity of exceptional ingredients, delivering fragrant woodland fruit, silky texture and a long, refined finish that lingers like a warm summer evening spent wandering through a quiet forest.



Ingredients

- Vodka — 1 L
- Wild strawberries — 1 kg
- White sugar — 80 g
- Powdered sugar — 30 g
- Honey — 20 g
- Lemon juice — 20 ml
- Lemon zest — 1 thin strip
- Golden Raisins — 10 g
- Vanilla — ¼ pod

Preparation

1. Carefully sort the wild strawberries, removing any stems, leaves or damaged fruit without washing unless absolutely necessary.
2. Place the strawberries, golden raisins, vanilla and lemon zest into a large sterilised glass jar.
3. Pour the vodka over the ingredients, ensuring everything is completely submerged.
4. Seal the jar and store it in a cool, dark place for 24-48 hours, gently rotating it once or twice during the infusion.
5. Strain the infusion through a fine sieve, then filter again through cheesecloth or coffee filters until clear.
6. Stir together the white sugar, powdered sugar, honey and lemon juice until fully dissolved, then blend into the filtered infusion.
7. Taste and adjust sweetness only if necessary, keeping the wild strawberry flavour as the dominant character.
8. Bottle the liqueur in sterilised glass bottles, seal well and store in a cool, dark place.
9. Allow the liqueur to mature for at least 4 weeks before serving for the smoothest flavour and aroma.