Fragoluna

Fragoluna Strawberry Almond Vodka Liqueur with Cinnamon

Fragoluna was inspired by the feeling of late summer evenings when strawberries are at their sweetest and the air carries a soft warmth after sunset. The recipe combines ripe strawberries with smooth vodka, honey, muscovado sugar, almonds, cinnamon, and vanilla to create a liqueur that feels both comforting and elegant. The almond and vanilla bring a delicate marzipan character, while cinnamon adds gentle warmth without overpowering the fruit. Bright lemon zest keeps the profile fresh and balanced. Fragoluna is designed as a velvety sipping liqueur with a rich, romantic personality and a smooth dessert-like finish.

Ingredients



- Vodka — 1 L
- Strawberries — 1 Kg
- White sugar — 100 g
- Honey — 40 g
- Muscovado sugar — 30 g
- Almonds (lightly crushed) — 30 g
- Cinnamon — ½ small stick
- Vanilla — ½ pod
- Lemon zest — 2 thin strips
- Lemon juice — 20 ml

Preparation

1. Wash the strawberries thoroughly, remove the stems, and cut the fruit into halves or quarters depending on size.
2. Place the strawberries into a large sterilised glass jar and lightly crush a small portion to release extra juice.
3. Add the lightly crushed almonds, cinnamon stick, vanilla pod, and lemon zest to the jar.
4. Pour in the vodka, ensuring all ingredients are fully submerged beneath the liquid.
5. Seal the jar tightly and store it in a cool, dark place for 14 days, gently shaking every couple of days.
6. After infusion, strain the liquid through a fine sieve and then filter again through cheesecloth or coffee filters for clarity.
7. Add the white sugar, honey, and muscovado sugar to the filtered liquid and stir until fully dissolved.
8. Add the lemon juice and mix thoroughly to brighten and balance the flavour profile.
9. Bottle the liqueur and allow it to rest for at least 1 month before serving to soften and integrate the flavours.

© 2026 Liqueur Alchemy. All rights reserved