

Fresa Fuego

Strawberry, chilli and vanilla vodka liqueur as fiery fresa fuego



Fresa Fuego is the spirit of summer bottled — where sweetness meets heat in a passionate embrace. Plump strawberries, bursting with flavor, release their scarlet essence into smooth vodka, while Mexican chili-lemon salt and fiery flakes ignite a slow, tantalizing burn. Vanilla softens the edges, and star anise adds a mysterious warmth that lingers. Each sip begins in innocence — sweet and bright — then flares into bold, sun-kissed spice. It's a liqueur made for warm nights, laughter, and those who like their sweetness with a spark of adventure and a whisper of fire.



Ingredients

- Vodka - 1 L
- Strawberries - 0.5Kg
- Strawberry Juice - 0.5 L
- White Sugar - 100 g
- Cane Sugar - 50 g
- Tajín (Mexican chili-lime seasoning) - 1/2 tea spoon
- Chilli Flakes - 1 /2 ta spoon
- Vanillia - 0.5 stick
- Staranise - 1 star

Preparation

1. Wash and hull ripe strawberries, then slice them in halves.
2. In a small pot, simmer half of them with a bit of water until soft — this forms the rich strawberry juice.
3. Let the juice cool completely before mixing it with vodka in a sterilized 2-3 L glass jar.
4. Add the remaining fresh strawberries to infuse fresh fruit notes.
5. Stir in white and cane sugar until partially dissolved.
6. Add chili flakes, Mexican lemon/chili salt, vanilla stick, and star anise.
7. Seal the jar tightly, shake gently, and store in a cool, dark place (20–25 °C).
8. Shake every 2-3 days during the 4-week infusion to ensure even flavor release.
9. Strain through fine filters, bottle, and allow to mature another 1-2 weeks before serving chilled.