

Furious Currant

Furious Currant – Spiced Redcurrant Liqueur with Chili Heat



Focusing on raw intensity, Furious Currant was created to celebrate the untamed side of red fruit. Red currants bring piercing acidity and deep crimson colour, while honey and sugar soften the edges without dulling the bite. Gochugaru threads introduce a slow, glowing heat rather than instant fire, layered with black pepper, allspice, and clove for structure and warmth. This liqueur evolves over time — sharp at first sip, then warming, spicy, and long on the finish. Furious Currant is not meant to be polite. It is a bold infusion, designed for winter evenings, small glasses, and moments that demand attention.

Ingredients

- Vodka — 1 L
- Red Currant — 800 g
- White Sugar — 120 g
- Honey - 60 g
- Gochugaru chili threads — 2 pinches
- Chili (Flakes) - ½ pinch
- Black peppercorns — 6 pieces
- Allspice— 3 pieces
- Cloves — 3 pieces



Preparation

1. Rinse and gently crush the red currants to release juice.
2. Transfer fruit to a sterilised glass jar.
3. Add sugar and honey; stir lightly to coat the fruit.
4. Add gochugaru threads and chili flakes.
5. Add black peppercorns, allspice, and cloves.
6. Pour vodka over all ingredients, ensuring full submersion.
7. Seal tightly and store in a cool, dark place for 4-6 weeks.
8. Shake gently once every 4-5 days.
9. Strain, filter, and rest the liqueur for at least 2 weeks before bottling.