

# Grapefruit Ginger Zing

Grapefruit ginger vodka with chilli, fennel and star anise

Grapefruit Ginger Zing is a radiant blend born from the meeting of sunlit citrus groves and the earthy warmth of spice. Fresh grapefruit lends its sharp tang and bright aroma, while slices of golden ginger weave in a lively rhythm of heat and depth. Sweetened naturally with dates, raisins, and three kinds of sugar, the liqueur unfolds in layers — zesty, warming, and subtly sweet. A flicker of chili gives it that final spark, the “zing” that wakes the palate and enlivens the soul. Each sip glows like a sunrise, bright yet grounded, leaving behind a smooth, spicy warmth. It’s a drink for those who love contrasts — light and fire, sweetness and bite, comfort and energy — all bottled into one vibrant elixir of joy

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## Ingredients

- Vodka - 1.4 L
- Grapefruit - 2 pcs (300ml)
- Ginger Root - 100 g
- Dates - 80 g
- Raisins (Sultanas) - 30 g
- Brown sugar (Muscavado) - 35 g
- Cane sugar - 35 g
- White Sugar - 35 g
- Chili flakes -  $\frac{1}{2}$  tea spoon
- Staranise -  $\frac{1}{2}$  star
- Fennel Seeds -  $\frac{1}{2}$  tea spoon

## Preparation

1. Wash, zest, and juice grapefruits ( $\approx$ 300 ml juice), avoiding the white pith.
2. Peel and thinly slice fresh ginger root.
3. Chop dates and combine with raisins in a sterilized 2 L glass jar.
4. Add grapefruit zest, ginger, chili flakes, star anise, and fennel seeds.
5. Add brown, cane, and white sugars directly to the jar.
6. Pour in vodka and fresh grapefruit juice; stir or shake gently to mix.
7. Seal tightly and store in a cool, dark place for 3-4 weeks, shaking every few days.
8. Strain through fine cloth, pressing solids lightly; filter again for clarity.
9. Bottle, seal, and mature for another 2 weeks before serving chilled or over ice — a spirited balance of zest, spice, and warmth.