

Green Wink

Gooseberry vodka green wink with tang and soft spice



Green Wink began as a playful experiment on a bright summer day when gooseberries promised both sharpness and charm. Their tart green bite met the gentle sweetness of golden raisins, melting slowly into the mix. A touch of white and cane sugar added clarity, while honey wrapped the flavours in warm softness. One star anise drifted in with quiet spice, and a cracked cardamom pod followed with its warm, aromatic glow. As everything rested in clear vodka, the infusion grew lively and mischievous—fresh, welcoming, and full of character. It doesn't try to impress; it simply catches your attention with a subtle, confident wink.

Ingredients

- Vodka - 1 L
- Gooseberry - 1 kg
- Golden Raisins - 10 g
- White Sugar - 150 g
- Cane Sugar - 50 g
- Honey - 50 g
- Star Anise - 1 star
- Cardamom - 1 pod



Preparation

1. Preparation (slightly expanded)
2. Rinse the gooseberries, remove stems, and gently crush them to release juices.
3. Transfer the fruit into a clean 2L glass jar.
4. Add the golden raisins, star anise, and a lightly cracked cardamom pod.
5. Sprinkle the white and cane sugar over the fruit, then drizzle in the honey.
6. Pour the vodka over everything, making sure all ingredients are fully submerged.
7. Stir or shake the jar until the sugars start to dissolve.
8. Seal tightly and let it infuse for 3–4 weeks in a cool, dark place, shaking every few days.
9. Taste around week 3; when the flavour feels balanced, strain and filter for clarity.
10. Bottle the liqueur and let it rest for about a week to smooth out the edges.