

Hibiskiss

Crimson Hibiscus Liqueur with Honey, Orange and Pink Pepper



Hibiskiss is a vivid crimson liqueur built around the bold character of dried hibiscus. Naturally tart and floral, the infusion is softened with honey, while dried orange peel adds a bright citrus edge. Vanilla brings gentle roundness, and pink peppercorns contribute a delicate fruity spice that quietly lifts the botanicals rather than dominating them. The result is striking in both colour and flavour: aromatic, refreshing and slightly mysterious. Hibiskiss plays with contrasts—sharp yet smooth, floral yet warming, vibrant yet elegant—a ruby-red infusion with enough personality to make every small glass memorable.

Ingredients

- Vodka — 1 L
- Dried Hibiscus — 50 g
- Honey — 200-250 g
- Dried Orange Peel — 5 g
- Vanilla Bean — ½ pod
- Pink Peppercorns — 8



Preparation

1. Inspect the dried hibiscus and remove any unwanted stems, debris or discoloured pieces. Check the dried orange peel and avoid pieces containing excessive white pith.