Hiprosa

Hiprosa – Wild Rose Hip, Honey & Spiced Vodka Liqueur

Hiprosa began with wild rose hips gathered from bushes growing in the nearby forest, their vivid red fruit marking the change from summer to autumn. Inspired by traditional Polish rose-hip nalewka, this version takes a lighter, more aromatic path. Vodka draws out the fruit's tart, gently floral character, while honey and white sugar soften its edges. Vanilla adds roundness, cardamom and cinnamon bring fragrant warmth, and touches of clove and pink peppercorn provide a subtle spicy lift. The result is a modern woodland liqueur rooted in an old Polish tradition — bright, warming and unmistakably wild.

Ingredients



- Vodka — 1 L
- Fresh Rose Hips — 1 kg
- Honey — 160 g
- White Sugar — 120 g
- Vanilla — ½ pod
- Cardamom — 3 pods
- Cinnamon — ½ small stick
- Pink Peppercorns — 8
- Cloves — 2

Preparation

1. Sort the fresh rose hips carefully, discarding any damaged or spoiled fruit. Remove the stalks and dried flower ends, then wash and dry thoroughly.
2. Freeze the rose hips overnight, then allow them to thaw completely. Freezing helps break down the fruit structure and improves extraction during maceration.
3. Prick each rose hip several times with a fork or make a small cut in each fruit, keeping the fruit otherwise intact to expose more flesh to the alcohol.
4. Place the prepared rose hips in a large sterilised glass jar and add the white sugar and honey.
5. Add the split vanilla pod, lightly crushed cardamom pods, cinnamon, pink peppercorns and cloves.
6. Pour in the vodka, seal the jar and gently rotate it to distribute the ingredients. Store in a cool, dark place.
7. Gently rotate the jar daily during the first week, then every few days. Begin tasting after 10–14 days and remove individual spices if they become too prominent, particularly the cloves and cinnamon.
8. Macerate for a total of **4 weeks**, tasting periodically during the final week to monitor the rose hip extraction and overall balance.
9. Strain thoroughly without aggressively crushing the fruit. Fine-filter carefully to remove rose-hip hairs and sediment, then bottle. Allow the liqueur to rest for at least **8 weeks**, preferably longer, so the fruit, honey and spices can soften and integrate.

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