# Kiwi Lumina

**Kiwi Lumina – Bright Kiwi, Citrus and Ginger Vodka Liqueur**

Kiwi Lumina captures the vibrant glow of ripe kiwi at its peak—bright, tangy, and alive with energy. Balanced with citrus zest, soft honey, and a hint of spice, it unfolds in layers that feel both refreshing and refined. This liqueur leans into clarity and brightness, where each sip feels crisp, luminous, and clean. Ginger adds a subtle spark, while vanilla smooths the edges, creating a harmony that lingers gently. Kiwi Lumina is a celebration of green freshness—modern, expressive, and quietly radiant.

## Ingredients

- Vodka – 1 L
- Kiwi – 800 g
- White sugar – 120 g
- Honey – 60 g
- Lemon – zest of 1
- Lemon juice – 30 ml
- Ginger – 8 g
- Vanilla – ½ pod



## Preparation

1. Peel the kiwi and cut into small, even chunks to maximise surface area.
2. Lightly crush the fruit to release juices without turning it into puree.
3. Place kiwi, lemon zest, thinly sliced ginger, and vanilla into a clean glass jar.
4. Pour vodka over the ingredients, ensuring everything is fully submerged.
5. Seal and store in a cool, dark place for 14 days, shaking gently once per day.
6. After maceration, strain through a sieve, pressing lightly to extract full flavour.
7. Filter through a fine cloth or coffee filter until clear and smooth.
8. Stir in sugar, honey, and lemon juice until fully dissolved and balanced.
9. Bottle and allow to rest for 14 days before tasting to fully integrate flavours.

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