

Lemon Honeyglow

Lemon and honey vodka glowing with pure citrus warmth



Lemon Honeyglow captures the warmth of sunlight and the brightness of citrus in one golden sip. Freshly squeezed lemons bring a sparkling tang that awakens the senses, while golden honey wraps it in soothing sweetness. Vanilla softens the edges, and a whisper of clove and star anise adds gentle spice. It's a drink that glows like summer in a glass — sweet, zesty, and full of light. Every drop feels like a ray of sunshine melting into smooth silk, perfect for quiet evenings or cheerful gatherings alike.



Ingredients

- Vodka - 1 L
- Lemon - 8 (Juice 250 ml, zest of 4)
- Honey - 300 g
- Cloves - 8
- Star anise - ½ star
- Vanilla - ½ stick

Preparation

1. Wash and zest 4 of the lemons, then squeeze all 8 to obtain about 250 ml of fresh juice.
2. Place the zest in a clean 1.5 L glass jar or bottle with a wide neck.
3. Add the lemon juice, cloves, half star anise, and half a vanilla stick split lengthwise.
4. Gently warm the honey in a water bath until smooth and fluid, taking care not to overheat.
5. Pour the warm honey into the jar and stir until well combined with the juice and spices.
6. Add the vodka, mixing carefully to merge all layers of flavor.
7. Seal the jar tightly and store in a cool, dark place for 2 weeks.
8. Shake the jar gently every 2-3 days to help the ingredients blend.
9. After infusion, strain through fine muslin or filter paper, bottle it, and let it rest a few more days before serving chilled or at room temperature.