

Midnight Bramble

Blackberry vodka with hedgerow fruit, sugar and midnight spice



Under the stillness of the night, Midnight Bramble takes shape — a deep, velvety potion of wild blackberries steeped in spirit and spice. Each drop captures the essence of a moonlit forest, where berries glisten with dew and the air hums with quiet magic. The trio of sugars blends sweetness with depth, while clove, star anise, and allspice awaken warmth and intrigue. It's a liqueur made for slow evenings — dark, elegant, and filled with mystery. Sip it by candlelight, and taste the wild beauty of the midnight hour.



Ingredients

- Vodka – 1 L
- Blackberry – 1 Kg
- White Sugar – 100 g
- Cane Sugar -100g
- Brown Muscavado Sugar - 100g
- Allspice – 5
- Staranise – 1
- Clove - 5
- Peppercorns (Black) – 5

Preparation

1. Rinse and drain the blackberries gently, then pat them dry.
2. Place them in a large glass jar and crush lightly to release their juices.
3. Add white, cane, and muscovado sugars; stir until the fruit is evenly coated.
4. Drop in the allspice, star anise, cloves, and black peppercorns.
5. Pour in the vodka, ensuring all ingredients are submerged.
6. Seal the jar tightly and store in a cool, dark place for 4 weeks.
7. Shake the jar gently every 2-3 days to help the flavors infuse.
8. After 4 weeks, strain the mixture through fine muslin or a coffee filter.
9. Bottle the deep purple liqueur and let it rest for several days before tasting.