Miragio

Miragio Watermelon Liqueur with Coconut Sugar, Orange and Mint

Miragio was inspired by the illusion of finding cool refreshment on a hot summer day. Watermelon naturally evokes memories of sunshine, garden gatherings and long evenings outdoors, while coconut sugar and honey bring a gentle depth that transforms the fruit into something more sophisticated. Orange brightens the profile, ginger adds subtle warmth, and pink peppercorns enhance the fruit's natural freshness without adding noticeable heat. A touch of mint lifts the entire composition. The result is a light yet elegant vodka liqueur that feels both familiar and surprising, balancing juicy sweetness with delicate botanical notes and a smooth finish that lingers pleasantly without becoming heavy.

Ingredients

- Vodka — 1 L
- Watermelon flesh — 1.4 kg
- Coconut sugar — 140 g
- Honey — 30 g
- Orange zest — 2 thin strips
- Orange juice — 20 ml
- Fresh ginger — 4 g
- Pink peppercorns — 6 berries
- Mint leaves — 4 small leaves



Preparation

1. Remove the rind and all seeds from the watermelon, then cut the flesh into small cubes.
2. Place the watermelon into a large sterilised glass jar and gently crush about one-third of the fruit to release additional juice.
3. Add the orange zest, fresh ginger, pink peppercorns and mint leaves.
4. Pour the vodka over all the ingredients, ensuring everything is fully submerged.
5. Seal the jar and store it in a cool, dark place for 10 days, gently shaking every two to three days.
6. Strain the infusion through a fine sieve, then filter again through cheesecloth or coffee filters for improved clarity.
7. Stir in the coconut sugar, honey and orange juice until completely dissolved.
8. Bottle the liqueur and mature it in a cool, dark place for 4 weeks.
9. Filter once more before serving if any sediment appears and serve well chilled.

© 2026 Liqueur Alchemy. All rights reserved