

Muscaberry

Muscaberry - Dark Blackberry, Muscovado & Cacao Vodka Liqueur



Muscaberry begins with blackberries gathered from the forest beside my home, where their deep sweetness and gentle tartness give the liqueur its wild foundation. Muscovado sugar transforms that fruit into something darker and richer, bringing notes of molasses, caramel and warm brown sugar. Cacao nibs and just five coffee beans add restrained roasted depth, while vanilla, cinnamon and allspice soften the edges. Black pepper provides a quiet lift and dried orange peel adds aromatic brightness. Honey rounds the texture before a final touch of lemon juice restores freshness. The result is a dark, velvety blackberry liqueur made for slow sipping.



Ingredients

- Vodka — 1 L
- Blackberries — 1 kg
- Muscovado Sugar — 100 g
- Cane Sugar — 50 g
- Honey — 30 g
- Cacao Nibs — 8 g
- Coffee Beans — 5 beans
- Vanilla — ½ pod
- Cinnamon — 2 cm stick
- Allspice — 2 berries
- Black Peppercorns — 3
- Dried Orange Peel — 2 g
- Lemon Juice — 20 ml

Preparation

1. Carefully sort the freshly collected blackberries, removing leaves, stems and damaged fruit. Rinse gently if necessary and allow them to drain and dry thoroughly.
2. Place the blackberries in a large sterilised glass jar and lightly crush roughly one-third of them to release their juice while leaving the remaining berries whole.
3. Add the cacao nibs, coffee beans, split vanilla pod, cinnamon, lightly crushed allspice, black peppercorns and dried orange peel.
4. Pour in the vodka, ensuring the berries and botanicals are well covered. Seal the jar tightly and gently turn it several times.
5. Store in a cool, dark place for approximately 4 weeks. Gently rotate the jar every few days and begin tasting after two weeks to monitor the coffee, cacao and spice intensity.
6. Strain through a fine sieve, pressing the berries only lightly. Filter again through fine muslin or a suitable filter until the liquid is clear of fruit particles and cacao sediment.
7. Combine the muscovado sugar, cane sugar and honey with a small portion of the strained infusion, stirring until completely dissolved. Return this sweetened mixture to the main batch and mix thoroughly.
8. Add the lemon juice, stir gently and taste. Allow the liqueur to rest for several days, then adjust only if necessary to maintain the balance between blackberry, sweetness and roasted notes.
9. Filter once more if needed, bottle in sterilised bottles and mature for at least 4 weeks before serving. A longer rest will further integrate the muscovado, cacao, coffee and fruit.