Noctiblue

Noctiblue Blueberry Liqueur with Juniper, Black Lemon and Cacao

1. Wash the blueberries thoroughly, drain well, and lightly crush approximately one-third of the fruit to release additional juice and flavour.

Ingredients



- Vodka — 1 L
- Blueberries — 1 kg
- White Sugar — 100 g
- Coconut Sugar — 100 g
- Honey — 40 g
- Juniper Berries — 8 berries
- Black Lemon — ½ whole
- Vanilla — ½ pod
- Cacao Nibs — 6 g
- Lemon juice — 20 ml

Preparation

1. Wash the blueberries thoroughly, drain well, and lightly crush approximately one-third of the fruit to release additional juice and flavour.
2. Place the blueberries into a large sterilised glass jar.
3. Lightly crush the juniper berries and crack the black lemon into several pieces before adding them to the jar.
4. Add the vanilla pod and cacao nibs.
5. Pour the vodka over all ingredients, ensuring everything is fully submerged beneath the liquid.
6. Seal the jar tightly and store in a cool, dark place for 21 days, gently shaking every few days.
7. Strain the infusion through a fine sieve, then filter through cheesecloth or coffee filters until clear.
8. Add the white sugar, coconut sugar, honey, and lemon juice, stirring until completely dissolved.
9. Bottle the liqueur and allow it to mature for at least 8 weeks before serving.

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