

Plum Fiction

Prune plum vodka with orange and warmly spiced depth



In the dim glow of a late autumn kitchen, Plum Fiction was born — a smooth, noir-style twist on the classic Polish plum spirit. Ripe prune plums steep in vodka with orange zest, honey, and muscovado sugar, unfolding a plot as dark and rich as midnight velvet. Spices like star anise, clove, and cinnamon add drama, while peppercorns bring a final surprise twist. Each sip tells its own story — deep, mysterious, a little sweet, a little dangerous — the kind of drink that lingers long after the credits roll.



Ingredients

- Vodka - 1 L
- Plum (Prune) - 1 Kg
- White Sugar - 100 g
- Brown Muscovado Sugar - 100 g
- Honey - 100 g
- Orange - 1 (Juice + Zest)
- Star Anise - 1 star
- Cinnamon - ½ stick
- Cloves - 5
- Peppercorns (White) - 10

Preparation

1. Rinse plums well, remove stems, and cut into halves or quarters, keeping the skins.
2. Place plums in a clean, sterilized 1.5 L glass jar.
3. Add orange juice, zest, both sugars, and honey, layering with the fruit.
4. Drop in star anise, cloves, cinnamon, and peppercorns.
5. Pour vodka slowly over the mixture to cover all ingredients.
6. Seal tightly and shake gently to mix and dissolve sugars.
7. Store in a cool, dark place for 4 weeks, shaking every few days at first.
8. Taste after 4 weeks — adjust sweetness if needed with a little honey.
9. Strain through fine cloth, bottle, and rest another week before serving.