

Plumethyst

Plumethyst - Amethyst Plum Liqueur with Cardamom, Honey & Vanilla



Plumethyst was inspired by the deep violet-purple colour of ripe prune plums gathered from my auntie's garden. Their naturally rich, slightly tart fruit gives vodka a jewel-like transformation as it slowly infuses. Vanilla and honey soften the plum's darker edges, while cardamom adds an aromatic lift, pink peppercorns bring a delicate floral warmth, and dried ginger leaves a subtle spicy finish. The result is elegant rather than heavy: a vivid homemade plum liqueur with layers of ripe fruit, gentle sweetness and fragrant spice, named for the amethyst tones that emerge as the plums surrender their colour to the spirit.

Ingredients

- Vodka — 1 L
- Prune Plums — 1 kg
- White Sugar — 200 g
- Honey — 50 g
- Vanilla — ½ pod
- Cardamom — 4 pods
- Pink Peppercorns — 8
- Ginger — 2 g



Preparation

1. Sort the prune plums, discarding any damaged fruit, then rinse gently and dry thoroughly.
2. Cut the plums in half and remove the stones. Quarter larger fruit to expose more flesh to the vodka.
3. Place the prepared plums in a large, clean glass infusion jar and add the white sugar and honey.
4. Add the vanilla, lightly crushed cardamom pods, pink peppercorns and dried ginger.
5. Pour in the vodka, ensuring the fruit and aromatics are well covered, then seal the jar tightly.
6. Store in a cool, dark place for 5 weeks, gently turning or swirling the jar every few days. Begin tasting after 3 weeks and remove spices early if they become too dominant.
7. Strain through a fine sieve, pressing the plums only lightly to avoid excessive pulp and cloudiness. For a clearer finish, filter again through a fine filter.
8. Taste and adjust the sweetness only if necessary, then transfer the liqueur into clean, sterilised bottles.
9. Rest for at least 4 weeks before serving, allowing the plum, vanilla, honey and spices to soften and integrate.