Purple Pulse

Chokeberry vodka purple pulse with dark fruit and spice

Purple Pulse was born on a late autumn evening, when chokeberries hung heavy and dark like tiny night skies ready to burst. Their deep colour inspired a liqueur that didn’t just taste rich — it moved. As the berries soaked in vodka, warm spices joined the rhythm: ginger for spark, cloves and allspice for depth, star anise for mystery. Slowly, the mixture began to throb with flavour, turning richer each day. By the time honey and sugars melted in, it had found its beat — a vibrant, velvety purple creation with a pulse of its own.

Ingredients



- Vodka – 1 L
- Chokeberry – 1 kg
- White Sugar - 150 g
- Brown Muscovado Sugar - 100 g
- Honey - 50 g
- Ginger – 2 cm
- Star Anise – 1 star
- Cloves - 5
- Allspice – 5

Preparation

1. Rinse the chokeberries well, remove any stems, and pat them completely dry.
2. Lightly crush the berries to release their juices, then place them into a large airtight jar.
3. Pour the vodka over the fruit, ensuring the berries are fully covered.
4. Add the sliced ginger along with the star anise, cloves, and allspice.
5. Add the white sugar, muscovado sugar, and honey directly into the jar.
6. Stir or shake the mixture until the sugars begin to dissolve and the flavours start blending.
7. Seal the jar tightly and leave it to infuse for 4–6 weeks, shaking every few days to keep everything moving.
8. Taste the liqueur and adjust sweetness if you want a deeper or softer finish.
9. Strain through a fine mesh or cheesecloth and bottle the smooth, vibrant Purple Pulse.

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