SaSaGung

SaSaGung Ginger Lemongrass Liqueur with Citrus and Spice

SaSaGung was born from the rhythm of Southeast Asian markets, where sharp citrus aromas meet warm spice in the humid air. Fresh lemongrass cuts through the sweetness with a bright, almost electric lift, while young ginger builds a steady, warming pulse underneath. Honey softens the edges, and a touch of saffron brings a golden glow that feels both exotic and refined. This liqueur is not about heaviness—it's about movement, contrast, and balance. Each sip shifts between fresh and fiery, light and deep, creating a layered experience that feels alive, playful, and just a little unpredictable.

Ingredients



- Vodka – 1 L
- Ginger –150 g
- Lemongrass – 3 stalks
- White Sugar – 150 g
- Honey – 60 g
- Lime – Juice and zest of ½
- Cardamom – 2 pods
- Saffron – few threads

Preparation

1. Peel the ginger and cut it into thin slices to maximize extraction.
2. Remove outer layers of lemongrass and bruise the stalks firmly.
3. Lightly crush the cardamom pods to release their aroma.
4. Zest half a lime carefully, avoiding the white pith, then juice it.
5. Place all ingredients (except sugar and honey) into a clean jar.
6. Pour vodka over the mixture, ensuring full submersion.
7. Seal and store in a cool, dark place for 3–4 weeks, shaking occasionally.
8. Strain, then add sugar and honey gradually, adjusting to taste.
9. Rest for at least 2 more weeks before final filtration and bottling.

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