

Scarlet Kiss

Strawberry vodka with honeyed spice and scarlet charm



Scarlet Kiss is a celebration of warmth, sweetness, and romance captured in liquid form. Crafted from ripe strawberries and a blend of three sugars — white, cane, and muscovado — it combines natural fruit brightness with a deep caramel undertone. Honey smooths the edges, while a splash of lemon brings lively freshness. Vanilla and star anise weave in soft spice and warmth, giving the liqueur both charm and depth. Its name, “Scarlet Kiss,” reflects not only the vibrant red hue but also the tender, memorable experience it offers — like a fleeting moment of passion preserved in a bottle, elegant and irresistible.

Ingredients

- Vodka – 1 L
- Strawberries – 1 Kg
- White Sugar – 50 g
- Cane sugar – 100 g
- Brown Muscovado Sugar – 100g
- Honey (Wielokwiatowy) – 50 g
- Lemon – 1 (Juice)
- Vanilla – ½ stick
- Star Anise – 1 star



Preparation

1. Wash the strawberries thoroughly, remove stems, and cut them into halves or quarters.
2. Place the prepared fruit in a clean, sterilized 1.5 L glass jar.
3. Add white, cane, and muscovado sugars in layers over the strawberries.
4. Pour in honey and the freshly squeezed juice of one lemon.
5. Add half a vanilla stick and a full star anise for aroma and spice.
6. Slowly pour vodka into the jar, ensuring all ingredients are submerged.
7. Seal tightly and shake gently to start dissolving the sugars.
8. Store in a cool, dark place for 4 weeks, shaking every few days during the first week.
9. After infusion, strain through fine cloth, bottle the liqueur, and let it rest for another week before serving.