

Spicy Rabbit

Carrot, ginger and citrus vodka liqueur with a spicy rabbit kick

Spicy Rabbit is no ordinary liqueur — it's a playful leap into bold flavors. Sweet, golden carrots bring natural smoothness, while fiery ginger adds a kick that keeps things exciting. A twist of citrus and a whisper of spice make every sip hop between warmth and freshness. Just like its name, this drink is quick, lively, and a little mischievous. Whether you serve it on a cold evening or a sunny afternoon, Spicy Rabbit will always find a way to surprise you — and keep the conversation bouncing.



Ingredients

- Vodka - 1 L
- Carrots - 650g
- Ginger - 70g
- Lemon - 1 (Juice)
- Orange - 1 (Juice + Zest)
- White Sugar - 100 g
- Cane Sugar - 100 g
- Honey - 50 g
- Cinnamon - ½ stick

Preparation

1. Peel the carrots, slice thinly.
2. Peel and finely chop the ginger.
3. Place carrot, ginger, orange zest, lemon juice, and orange juice into a large jar.
4. Add vodka and cinnamon. Seal tightly.
5. Store in a dark place for 2 weeks, shaking gently every day.
6. Prepare a syrup: dissolve white sugar, cane sugar, and honey in a little warm water. Cool.
7. Add the syrup to the jar. Leave another 2 weeks.
8. Strain through a fine filter, discard solids.
9. Bottle the liqueur and rest for 1 month before drinking.