

The Golden Witch

Golden Pumpkin Liqueur with Honey, Orange, Saffron and Warm Spices



The Golden Witch takes inspiration from traditional Polish pumpkin nalewka and gives it a playful, slightly mysterious autumn character. Deep orange pumpkin forms the heart of the infusion, while honey adds mellow richness and orange zest brings a bright aromatic edge. Cinnamon, clove, ginger and vanilla create gentle warmth without hiding the pumpkin itself. Ten threads of saffron provide the final piece of alchemy, intensifying the golden hue and adding a delicate aromatic complexity. The result is an inviting autumn liqueur with enough darkness and spice for Halloween, but enough elegance to linger well beyond it.

Ingredients

- Pumpkin — 1 kg
- Vodka — 1 L
- White Sugar — 200 g
- Honey — 100 g
- Cinnamon — 1 small stick
- Cloves — 4
- Ginger (Fresh) — 14 g
- Orange Zest — ½ orange
- Vanilla — ½ pod
- Saffron — 10 threads



Preparation

1. Peel and deseed the pumpkin if necessary, then weigh 1 kg of prepared flesh. Cut it into small, roughly 1–1.5 cm cubes to encourage efficient extraction.
2. Place the pumpkin in a large sterilised glass infusion jar. Add the cinnamon stick, cloves and freshly sliced ginger.
3. Remove thin strips of zest from half an orange, avoiding as much bitter white pith as possible. Split the vanilla pod lengthways and add both to the jar.
4. Add the saffron threads, then pour in the vodka. Make sure the pumpkin and aromatics are thoroughly wetted, seal the jar and gently rotate it several times.
5. Store in a cool, dark place for approximately 14–16 days. Gently rotate the jar every day during the first week. Begin tasting after about seven days and remove the cloves or cinnamon early if either becomes too dominant.
6. Strain the infused vodka into a clean container and seal it. Return the alcohol-soaked pumpkin to the jar, add the white sugar and honey, and mix gently to distribute the sweeteners.
7. Leave the pumpkin with the sugar and honey for 2–3 days, gently rotating the jar occasionally as the remaining alcohol and pumpkin juices dissolve the sweeteners and form a rich syrup.
8. Strain the syrup thoroughly and combine it with the reserved pumpkin infusion. Filter through a fine filter until the liqueur reaches the desired clarity.
9. Bottle and allow the finished liqueur to rest in a cool, dark place for the remainder of the three-week period. It can be enjoyed at this stage, although additional bottle ageing will further soften and integrate the pumpkin, honey and spices.