

Tipsy Blue

Blueberry, spice and sugar kissed vodka for a playful tipsy blue



Tipsy Blue celebrates the wild soul of blueberries. Its deep sapphire tones hide layers of spice, honeyed warmth, and citrus brightness. Pressed berries give a base both tart and sweet, while white, cane, and muscovado sugars add depth. Honey smooths, and cinnamon, nutmeg, vanilla, plus allspice bring a playful kick. Elegant yet cheeky, this liqueur is perfect for evenings when laughter flows as freely as the drink.



Ingredients

- Vodka - 1 L
- Blueberry - 1kg
- Lemon - 1 (juice)
- Sugar - 100g
- Cane sugar - 50g
- Brown sugar (dark muscovado) - 50g
- Honey - 50g
- Cinnamon - ½ stick
- Vanilla - ½ stick
- Nutmeg - ½ Seed
- Allspice - 1 Mini Spoon

Preparation

1. Wash the blueberries.
2. Crush or squeeze them gently through a clean cloth or sieve to release as much juice as possible. Place juice and skins together in a large glass jar.
3. Add lemon juice, cinnamon stick, vanilla, nutmeg, and allspice.
4. Pour in the vodka, stir, and seal the jar tightly.
5. Store in a dark, cool place for 2 weeks, shaking gently every 2-3 days.
6. After 2 weeks, prepare a syrup: dissolve white sugar, cane sugar, muscovado sugar, and honey in a little warm water. Let cool completely.
7. Add the syrup to the jar, mix well, and leave for another 2 weeks to allow flavors to blend.
8. Strain the liqueur through a clean cloth or fine sieve, squeezing the blueberry pulp gently to extract the last drops of juice.
9. Bottle the liquid and let it mature for at least 1 month before serving.