Tricolor Cassis

Tricolor Cassis – Three Currant Vodka Liqueur with Garden Berries

Tricolor Cassis began with three currant varieties growing side by side in my garden: intensely aromatic black currants, bright red currants and delicate white currants. Bringing all three together creates a liqueur with considerably more dimension than traditional blackcurrant alone. Vodka provides a clean foundation, while four complementary sweeteners soften the berries' natural sharpness. Vanilla and green cardamom add gentle aromatic warmth, with lemon zest preserving freshness. The result is deeply fruity yet refined, capturing the character of a summer currant harvest in a rich, ruby-coloured liqueur.

Ingredients



- Vodka — 1 L
- Black Currants — 600 g
- Red Currants — 200 g
- White Currants — 200 g
- White Sugar — 120 g
- Powdered Sugar — 60 g
- Palm Sugar — 50 g
- Honey — 40 g
- Vanilla — ½ pod
- Lemon Zest — 4 thin strips
- Green Cardamom — 4 pods
- Lemon Juice — 20 ml

Preparation

1. Carefully sort the black, red and white currants, removing stems, leaves and any damaged fruit. Rinse gently and allow them to dry thoroughly.
2. Lightly crush approximately one-third of the currants to release their juices while leaving the remaining berries whole.
3. Place all the currants into a large sterilised glass jar.
4. Split the vanilla pod lengthwise and add it with the lemon zest and lightly crushed green cardamom pods.
5. Pour in the vodka, making sure the fruit and botanicals are submerged. Seal tightly and store in a cool, dark place for 28 days, gently turning the jar every few days.
6. Strain through a fine sieve without aggressively pressing the fruit, then filter through cheesecloth or a coffee filter for greater clarity.
7. Add the white sugar, powdered sugar, palm sugar and honey to the strained infusion. Stir thoroughly until completely dissolved.
8. Add the lemon juice, mix well and taste. If the natural acidity of the currants remains particularly pronounced, adjust with a small additional amount of white or powdered sugar.
9. Bottle the finished liqueur and allow it to rest for at least 4 weeks before drinking, giving the currant, cardamom, vanilla and sweetener notes time to integrate.

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