ZaffiKiwi

ZaffiKiwi Golden Kiwi & Saffron Vodka Liqueur Recipe Guide

ZaffiKiwi was born from the idea of capturing sunlight in liquid form. Golden kiwi brings a naturally smooth, tropical sweetness with gentle acidity, while saffron adds a luxurious glow and subtle floral warmth. The combination feels unexpected yet harmonious—bright fruit lifted by soft citrus and rounded with honey and vanilla. During development, the saffron revealed its magic not through strength, but through elegance, transforming the liqueur's colour and depth. ZaffiKiwi is playful in name yet refined in character, a modern craft infusion that balances vibrancy with sophistication in every golden pour.

Ingredients



- Vodka – 1 L
- Kiwi (Golden) – 900 g
- White sugar – 120 g
- Honey – 60 g
- Lemon zest – 2 thin strips
- Lemon juice – 25 ml
- Vanilla – ½ pod
- Saffron – 8 threads

Preparation

1. Peel the golden kiwi and cut into small, even chunks to maximise surface area and ensure efficient flavour extraction.
2. Lightly crush the fruit to release juices, but avoid turning it into puree to keep the liqueur cleaner and easier to filter later.
3. Transfer the prepared kiwi into a clean, sterilised glass jar with a tight-fitting lid.
4. Add thin strips of lemon zest (avoiding white pith) and a split vanilla pod to enhance aroma and depth.
5. Pour vodka over all ingredients, making sure everything is fully submerged to prevent oxidation or spoilage.
6. Seal the jar and store in a cool, dark place for 14 days, gently shaking every 2–3 days to aid extraction.
7. Strain through a fine sieve, then filter through cloth or paper to achieve a smooth, clarified liquid.
8. Separately infuse saffron in a small amount of warm vodka for 20–30 minutes, then add gradually while tasting to control intensity.
9. 9Stir in sugar, honey, and lemon juice until fully dissolved, bottle the liqueur, and allow it to rest for 2 weeks for full flavour integration.

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