

Homemade Liqueurs & Infusions: The Basics

*Undistinguished
Lecture
Series*

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Liqueurs

sweetened
often 15-30% alcohol

Infusions (spirits)

unsweetened
tend to have a higher
alcohol content



*Why should you make your own
liqueurs?*

It's cheap(er)

Make as much or as little
as you need

Lots of opportunities to
experiment

Great for gifts



Image: Simply Recipes, Limoncello di Crema

What do you need?

Air-tight jars/bottles

Fine mesh strainer,
or cheesecloth



Base Spirit



Neutral Spirits let flavourings
shine through

Grain Alcohols (75 – 95%)

******Best bang for buck***

Vodka (~40%)

Other spirits best when
complimented by a flavour

Gin

Rum

Bourbon

Marsala

etc.

Flavouring Ingredients



Fruits & Berries

Flowers & woods

Coffee Beans

Ginger

Vanilla Beans

Loose Leaf Teas

Etc.

Image: farm8
Strawberry liqueur

Option to add
spices
or *herbs*
or *other flavours*

Good combinations...
strawberry basil
tangerine & clove
crema di limoncello
lime & Mint
etc.



Image: argiro.com.gr
masala-and-citrus-homemade-liqueur


The Basic Process



Chop your fruit,

or zest your citrus peel

or dice or crush or slice
whatever it is you're
using



Add to the liquor, &
let rest in a bottle

*Give It an
occasional shake
while you wait*

Image: mostlyfoodstuffs.
rhubarb-liqueur

How long do I wait?

As little as 2 hours
for things like earl
grey tea infused gin

Or as long as 4 – 6 weeks
for things like
rhubarb liqueur



Image: mostlyfoodstuffs.com
rhubarb-liqueur

Strain out the flavouring
...or don't

Dilute with water, or
simple syrup
...or don't

For simple syrup
1:1 sugar to water,
or to taste

Final % of liqueur or
infusion depends on how
much it's diluted



Image: crazy foodie stunts
Homemade coffee liqueur

Let it rest another **2 – 4**
weeks...

Or as long as you can stand

Most things won't go bad!



Recipes?



Limoncello

Zest of 8-9 lemons

Add to two cups of
everclear (95%)

Let sit for 4-6 weeks

Strain, and add 4 cups
simple syrup
(2:1 water sugar)

Let sit for another 2 or 3
weeks

Thanks!

