



Homemade woods bilberry liquer

amount	ingredients
1000 gr	woods bilberries
700 gr	brown sugar
1 Schuss	rum
1 L	water
1 EL	vanilla sugar
1 piece	fresh BIO lime
ca. 5 cm	ginger
5 Stück	juniper berries
1 L	corn 38%

also you need:

[apron](#)

pot

[Nutribullet](#) or [blender](#)

[bottle funnel](#)

[fine sieve](#)

ladle

[cotton cloth](#)

[nice bottles](#) to fill in

preparation:

1

Wash lime warm and slice.

Peel and slice ginger.

Puree all blueberries with a portion of water in Nutribullet, place in a saucepan and bring to a boil with remaining water, limes and slices of ginger, as well as the juniper berries.
simmer for about 3 minutes.

Then pour through a fine sieve (I use a flour sieve).
If there are any coarse particles, filter over a cotton cloth or a coffee filter again.
Then add the sugar and let it boil again.
Remove from the heat, dilute with grain and rum and bottling while still hot.

***If you liked my recipe and pictures, I would appreciate your feedback and comments.
Have fun while copying.***



Lucina's tips:



Filter carefully, otherwise streaks will form in the bottle.



I wish good luck and

Buon appetit!!

your Lucina Cucina