



Lucina's woods blueberry liqueur

amount	ingredients
460 gr	blueberry
30 gr	raspberries
2 Stück	BIO oranges
1 piece	sliced vanilla pod
240 gr	brown sugar
8 gr	Bourbon vanilla sugar
1 piece	cinnamon stick
2 pieces	cloves
1 piece	bay leaf
2 dash	rum
1 Liter	grain 38%
	glas bottle to close
	you also can put in a spoon of honey.

preparation:

1

Wash blueberries and raspberries and pat dry.

Then mash something with a [potato masher](#).

Wash the organic oranges neatly in warm water and slice. Only use organic oranges !!!

The other oranges are usually sprayed - and we do not want these substances in our delicious liqueur.

Then mix the grain, rum, sugar candy and the crushed berries, orange slices and spices into a large, [lockable jar](#) and mix well.

Close the bottle tightly.

Leave for 2 months in a dark place.

In between, shake everything well again.

(at least once a day)



2

After passing through, first pass through a sieve (I use flour sieve because it is so fine), then filter through a cotton cloth or coffee filter.

Fill in a clean bottle, store it in the cellar or feed it immediately.

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



Lucina's Tipps:



Use only organic oranges!

The others were sprayed and the shell treated.

We do not want to have these substances in a liqueur!



I wish good luck and

buon appetit!!

Your *Lucina Cucina*