



Cherry liquer

1,5 kg stoneless cherries (**the sweet one**)

500 gr brown sugar candy

1 L corn booze

230 ml water

1 TL pink pepper

2 Stück Bio oranges (juice)

1 Stück Cinnamon stick

2 Stück vanilla pod

1 TL cardamom green

closable bottle

To make it better

60 gr rashberries oder currants

Preparation:

1

Cherries, wash and core. Crushed rose pepper and cardamom seeds in mortar.

Slit the vanilla pods. Add water, orange, rock candy, cinnamon stick, crushed cardamom, rose pepper and sliced vanilla pods with the cherries and cook over medium heat until well combined.

Now add the schnapps and stir well.

2

Fill everything in a sterile, lockable glass. Let this about 9 weeks in the dark, cold cellar.

Do not forget to stir from time to time.

After passing through, first pass through a sieve, then filter through a cotton cloth.
Fill in clean, sterile bottles and store in the cold cellar or feed immediately.
You can still each cherry in the bottle do as a decoration.

Have fun to make it!!



Lucina's tips:



You can take instead of cardamom, cinnamon and pink pepper a spice with the name Garam Masalla.
Put about 1½ teaspoons of it into the glass bottle.



Good luck and buon appetite!

Lucina Cucina