



Red wine – coffee liqueur !

amount	ingredients
1,5 L	Lambrusco (Wein)
1,5 L	Grande Alberone (Wein)
3 packg	Bourbon vanilla sugar
1 piece	vanilla bean
2 pieces	cinnamon sticks
2 EL	honey
370 gr	brown sugar candy
ca. 60 gr	fine arabica coffee beans

preparation:

1

Slice the vanilla pod, fry the coffee beans briefly in a pan and put all the ingredients together in a clean bottle.

Let it rest for at least 7 days.

But the more you let the liqueur go, the better it tastes.

I let my 5 weeks go.

It is important to stir daily until the sugar has dissolved.

In between, I also tasted again and again. The amount of sugar is up to you - I'm a sweet and likes it when liqueur tastes sweet.

After resting, simply strain over a flour sieve and fill at will in nice little bottles. In each liqueur bottle, I have also given each 3 coffee beans as a decoration.

***If you liked my pictures and the recipe, I would appreciate a comment.
Have fun while copying.***



Lucina's tips:



The longer the liqueur can pull, the better it tastes.

Bottled in decorative [vials](#), this liqueur is the perfect companion when it comes to visiting.

You can also use only one dry variety of red wine in your red wine liqueur.



I wish good luck and

buon appetit!!

your Lucina Cucina