Homemade Liqueurs & Infusions: The Basics

Undistinguished Lecture Series

Jessica Dawson 01 March 2013



Liqueurs
sweetened
often 15-30% alcohol

Infusions (spirits)
unsweetened
tend to have a higher
alcohol content



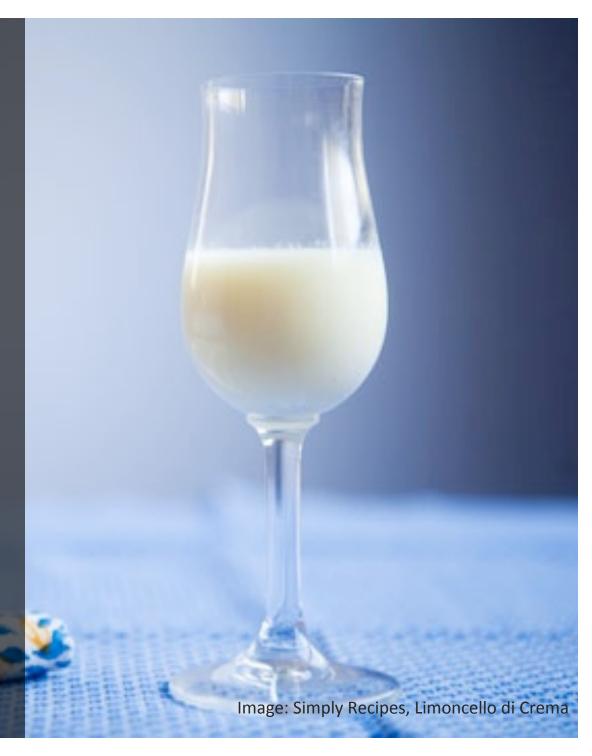
Why should you make your own liqueurs?

It's cheap(er)

Make as much or as little as you need

Lots of opportunities to experiment

Great for gifts



What do you need?



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

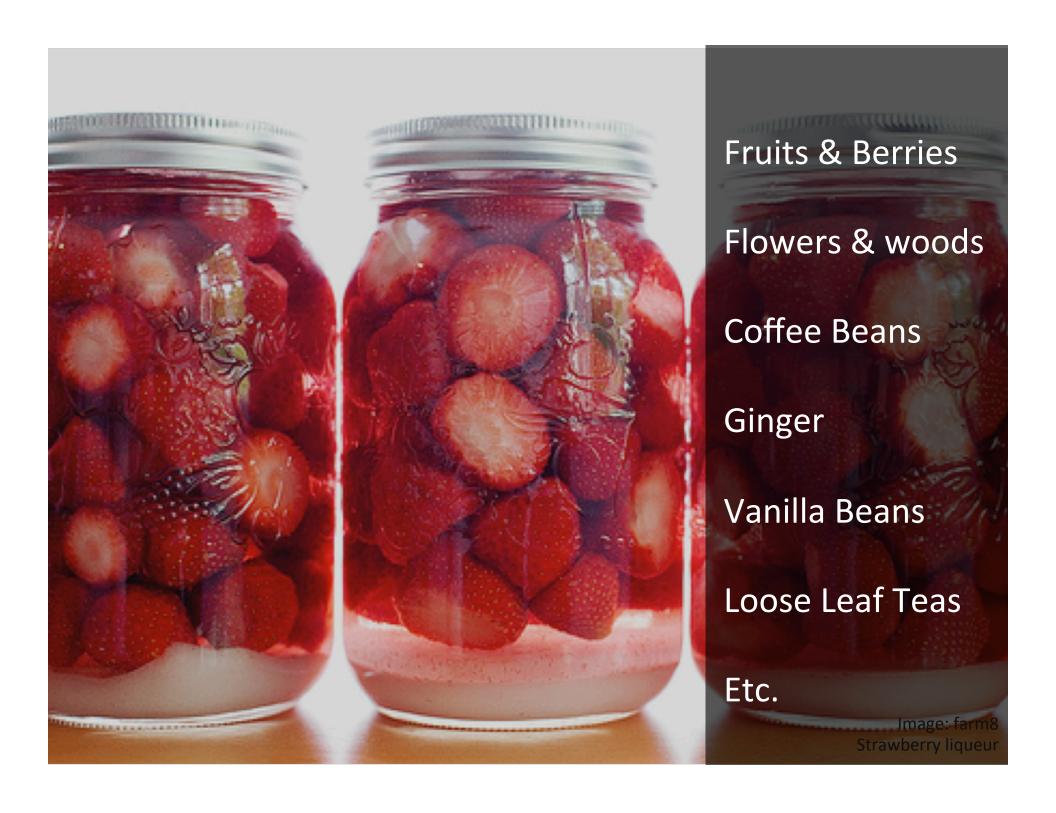
Rum

Bourbon

Marsala

etc.

Flavouring Ingredients

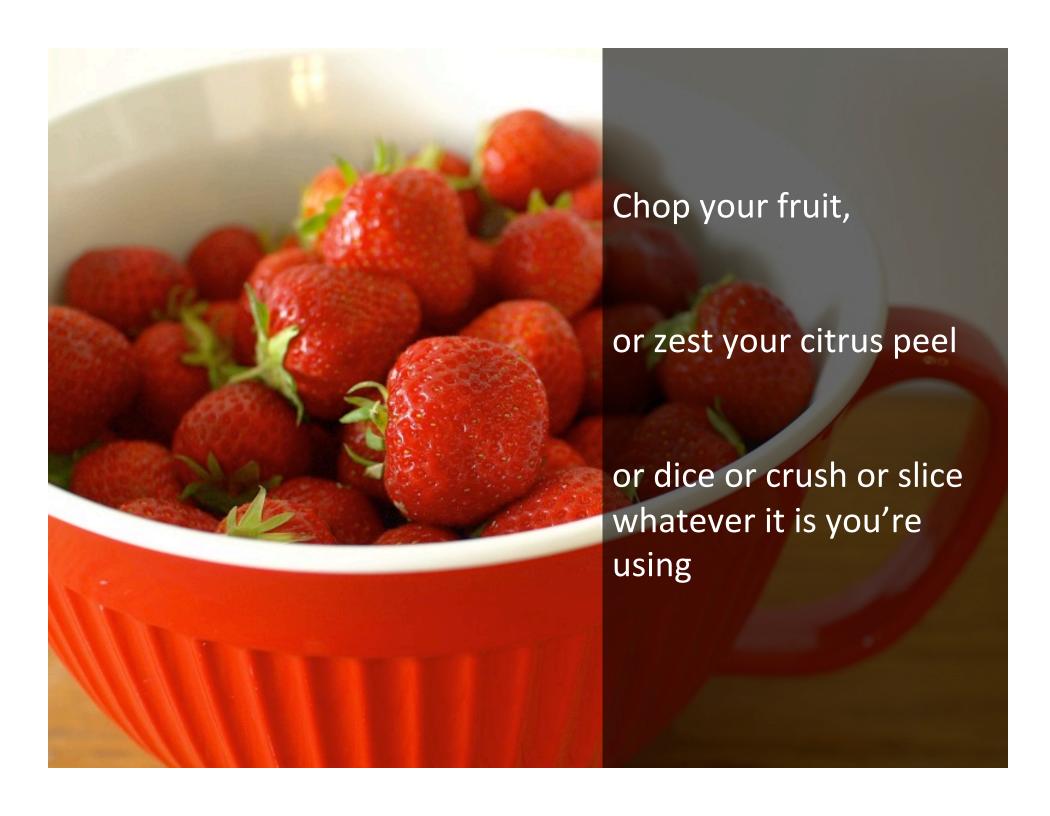


Option to add spices or herbs or other flavours

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



The Basic Process





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



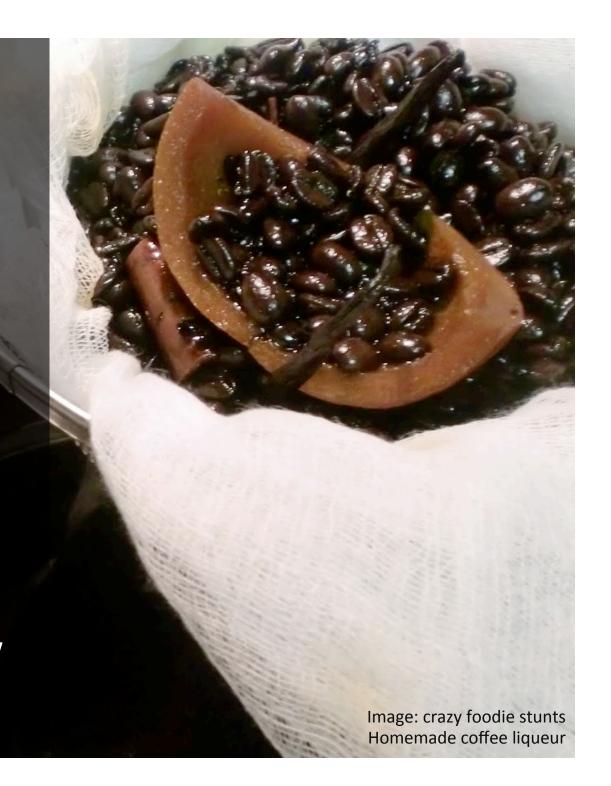
Strain out the flavouring ...or don't

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





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

