

Rowan schnapps



What you need

A few handfuls of fresh, ripe rowan berries

Vodka

A large, sterilised jar with a tight-fitting lid



How to make

Rinse the berries thoroughly.

If the berries were picked before the first frost, place them in a freezer for two weeks as this makes them sweeter.

Fill 2/3 of the jar with the berries then add the vodka.

Screw the lid on tightly and shake the jar. Store it in a cool, dark place for 4 weeks, shaking the jar every few days.

Strain the mixture into a clean, sterilised jar or bottle and store for another 8 weeks before serving.

Enjoy!



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