Make your own liqueurs

Instructions No. 1647

Difficulty: Beginner

Working time: 40 Minutes

Are you looking for a great souvenir for friends & family? With only little effort, colorful liqueurs are quickly made by yourself.



Alcohol and sugar are classic Preservative. Mixed with delicious fruits, juices or honey, the result is a very personal taste experience.

Liqueurs on top

Mix fruits or juices with sugar and alcohol, let this mixture stand - this is how liqueurs are made. In order for these to keep for some time, you should use clear alcohol with at least 20% alcohol content

We have put together three popular recipes for you, which you can try out for yourself and then present to your friends or acquaintances in a pretty package.





Fruit liqueurs

If possible only Fill fruits with a soft peel into your glass jar (preserving jar or bottle) and sprinkle sugar over it, then add the alcohol. Fruit liqueur must steep for at least 30 minutes, then it is ready to enjoy.

Fruit, sugar and alcohol can be **mixed** in the following **proportion**: 3 parts fruit, 3 parts sugar, 9 parts alcohol.

Example: For 300 g of fruit you need 300 g of sugar and 900 ml of alcohol. For 250 g fruit you need 250 g sugar and 750 ml alcohol

The alcohol-free version - also as a gift
Simply mix fruits with sugar, juice, refined with Lemon and water, possibly season with spices like Cinnamon or cloves - your own lemonade is ready.

Egg liqueur & bearcatch

Egg and honey liqueurs are also very popular specialities that many know and love.

Advocaat
For this delicious drink, first boil up real Vanilla from one or even 2 pods together with 200 ml cream, then stir in 250 g icing sugar. As soon as the mixture has cooled down, 200 ml clear alcohol is stirred in. This also ensures the shelf life of the drink. Nevertheless, advocaat is known to be a drink that should not be stored for too long.

Egg liqueur can alternatively be produced without alcohol, refined with orange and lemon flavour and Cinnamon . However, this Vairante should be drunk immediately (made from eggs among other things).

Bear Catch
Bear-catching is called liqueurs, where honey is mixed with alcohol and spices like Cinnamon, orange peel and cloves. Here the ingredients are mixed together until the honey has dissolved in the liquid, resulting in a thin liquid.



Give away liqueurs

Homemade liqueurs work especially well if you decorate your bottles or even glass jars with pretty labels, loving messages and with Gift ribbon after filling. In our assortment you will find everything you need to decorate your personal souvenirs. As usual, we have compiled the most important materials for you here in our material list

Must Have



VBS Glass bottles with swing top 2 pieces

Fill volume: 250 ml
Content: 2 pieces
Depth: 5 cm
Width: 5 cm
Height: 19.5 cm
Material: Glass

7,75 CHF

Item details

Quantity: - 1 + Add to cart

Article information:

Article number	Article name	Qty
766302	VBS Mini swing top bottles, 4 pieces	1
686303	VBS Glass bottles "Milk", set of 3	1
766517	VBS Glass bottles with swing top 2 pieces	1
14737	Kraft paper-Sticker "Self-made"	1
20393	Blackboard films sticker "Rectangle - rounded edges"	1
291668-01	Jute cord "Basic"Cream	1
418140	Decorative cord, classic	1