



Provide a step-by-step Goldwasser production recipe with quantities

Here is a step-by-step Goldwasser production recipe with approximate quantities, based on both traditional records and modern adaptations:^[1] ^[2]

Goldwasser Production Recipe

Ingredients

- Vodka or neutral grain spirit (40% ABV): 1 liter
- High-proof neutral spirit (85% ABV): 1 glass (~150 ml)
- Cognac: 1 glass (~150 ml, optional for extra smoothness)
- Star anise: 1 small pack (~2 g)
- Cardamom pods: 2–3 pods
- Cloves: 5–6 whole
- Cinnamon bark: 1–2 sticks
- Dried peppermint: 1 teaspoon
- Nutmeg: 1/2 small nutmeg, cracked
- Dried rosemary: 1 teaspoon
- Lemon balm (melissa): 1 teaspoon
- Coriander seeds: 1 teaspoon
- Orange peel (dried or fresh): peel from 1 orange
- Lemon peel (dried or fresh): peel from 1 lemon
- Sugar: 2 glasses (~300 g)
- Boiling water: 1 glass (~150 ml)
- Edible gold leaf: 50–70 mg, 22–23 karat

Step-by-Step Instructions

1. Prepare the Spirit

- Pour out 0.5 liter from the 1-liter vodka bottle.^[2]
- To the remaining bottle, add 1 glass (about 150 ml) of high-proof spirit to increase extraction potential.

2. Crush Botanicals

- Pound all spices and fruit peels in a mortar until coarse but not powdery.^[1] ^[2]

3. Maceration

- Place the crushed botanicals into the spirit/vodka mix.
- Seal and allow to steep in a cool, dark place for at least 4 days, shaking daily for flavor extraction.^[2]

4. Prepare Sugar Syrup

- Dissolve 2 glasses (~300 g) of sugar in 1 glass (150 ml) of boiling water.
- Let cool, then add 0.5 liter of vodka and 1 glass of cognac (if using).^[1] ^[2]

5. Combine Mixtures

- After maceration, strain the botanical-infused spirit through a fine filter or cheesecloth.
- Mix the strained liquid with the sugar syrup-cognac mixture.

6. Add Gold Leaf

- Gently sprinkle the gold leaf flakes—aim for about 50–70 mg for 1 liter. Carefully stir to distribute.
- Edible gold leaf is inert and safe for consumption.

7. Blend and Rest

- Combine both mixtures thoroughly.
- Allow the liqueur to rest for a day before bottling for optimal clarity.

8. Bottle

- Bottle the finished liqueur in sterilized glass bottles. Store away from direct sunlight.

Notes

- Use only food-grade 22–23 karat gold leaf.
- The 1-liter batch will produce a strong, aromatic herbal liqueur with visual gold flakes.
- Adjust botanical proportions for a spicier or milder profile according to preference.^[2] ^[1]

Source

- The step details reflect old Gdańsk records and modern recipe guides, combined for accuracy.^[1] ^[2]

This recipe and process can be scaled as needed, keeping flavor extraction and gold flake proportions in balance for larger batches. Here is a step-by-step Goldwasser recipe with quantities based on historical and modern sources: ^[2] ^[1]

Ingredients

- Vodka or neutral grain spirit: 1 liter (40% ABV)
- High-proof neutral spirit: 1 glass (about 150 ml, 85% ABV)
- Cognac: 1 glass (about 150 ml, optional)
- Star anise: 1 small pack (~2 grams)
- Cardamom: 2–3 pods
- Cloves: 5–6
- Cinnamon bark: 1–2 sticks
- Peppermint (dried): 1 teaspoon
- Nutmeg (cracked): ½ nutmeg
- Rosemary (dried): 1 teaspoon
- Lemon balm (melissa): 1 teaspoon
- Coriander seeds: 1 teaspoon
- Orange peel (fresh or dried): peel from 1 orange
- Lemon peel (fresh or dried): peel from 1 lemon
- Sugar: 2 glasses (~300 grams)
- Boiling water: 1 glass (~150 ml)
- Edible gold flakes: 50–70 mg, 22–23 karat

Step-by-Step Instructions

1. Spirit Preparation

Remove ½ liter from the vodka bottle and top with 1 glass (150 ml) of high-proof spirit.^[2]

2. Botanicals Preparation

Crush all botanicals and fruit peels gently in a mortar until coarse.^[2]

3. Maceration

Place botanicals in the spirit/vodka mix. Seal and macerate for 4 days in a cool, dark place. Shake daily.^{[1] [2]}

4. Sugar Syrup

Dissolve 2 glasses of sugar (~300 grams) in 1 glass of boiling water. Once cooled, add ½ liter vodka and 1 glass cognac.^[2]

5. Filtration and Blending

Strain the macerated botanicals. Mix the strained spirit with the sugar-cognac mixture.^{[1] [2]}

6. Add Gold Flakes

Sprinkle 50–70 mg edible gold leaf into the mixture. Stir gently.^[2]

7. Rest and Bottle

Let rest for a day for flavors to blend, then bottle in clean glass containers.^[2]

Tips

- Only use food-grade gold leaf (22–23 karat).
- Adjust herbs and spices for preferred flavor.^[1] ^[2]

This recipe creates a classic Goldwasser liqueur rich in herbal notes and luxury appeal.

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1. <http://thehistorians-jaredbrown.blogspot.com/2014/06/lost-ingredients-danzigwasser.html>
2. <https://pomorskie.travel/en/articles/goldwasser/>
3. <http://adultbar.com.au/cocktails/How-To-Make-A/Gold-Flakes>
4. [https://www.diffordsguide.com/cocktails/search?ifid\[74\]=1&s=1&na=1](https://www.diffordsguide.com/cocktails/search?ifid[74]=1&s=1&na=1)
5. https://www.youtube.com/watch?v=zvVV_FX0NGo
6. <http://www.cs.toronto.edu/tss/files/papers/goldwasser-Sipser.pdf>
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9. https://www.electrochem.org/semiconductor_cleaning/pv_97_35.pdf
10. <http://adultbar.com.au/cocktails/How-To-Make-A/Goldwasser-Puff>
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13. <https://www.youtube.com/watch?v=AHsPkoO4wKw>
14. <https://cookingwithcurls.com/2016/12/27/gold-royale-cocktail/>
15. <https://family-friends-food.com/chanukah-gelt-cocktail/>
16. <https://emead.shop/4394-original-danziger-goldwasser-50-ml>
17. <https://www.youtube.com/watch?v=bUZ-Q2mqF5w>
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19. <https://bottleofitaly.com/en-us/products/goldwasser-cl-50-liquore>
20. <https://www.youtube.com/watch?v=wI9Di8uQcM0>