

Liqueur Making

Day 1 - Introduction

Agenda

- Co-Curricular Overview
- Liqueur Definitions/Examples
- Co-Curricular Schedule
- Recipes
- Ingredients
- TODOs

What is this co-curricular about?

- DIY liqueur making - mostly focused on fruit liqueurs
- I have a bit of experience, but not a ton
 - Made liqueur since 2019
 - Made a few gallons since the pandemic start
- This co-curricular focuses on *rakija*-style liqueurs, mostly made in former Yugoslavia and the Balkans (Bosnia and Herzegovina, Bulgaria, Croatia, Montenegro, North Macedonia, Serbia, Slovenia)
- Email me if you want to try some of the ones I've made

Why make liqueur?

- It's pretty easy - at its core, liqueur consists of fruit, sugar, alcohol, and sometimes some spices
- Preserves tastes of fruits even out of season
- Traditionally, a way to reuse resources:
 - Spirits were distilled from spent grapes after winemaking
 - Fruits could be eaten after infused into alcohol

What is liqueur?

- Spirits with additional flavoring (sugar, fruits, herbs, spices, etc.)
- In the US, specifically refers to alcohol mixed with plant products or sweetener (at least 2.5% by weight)
- Commercial examples:
 - Chambord
 - Kahlua
 - Bailey's Irish Cream
 - St. Germain
 - Cointreau/Triple Sec
 - Midori
 - Chartreuse
 - Jägermeister

How is liqueur made?

- Most of the ones we'll make follow these rough steps:
 - Prepare fruit (peel/seed, steam, etc.)
 - Infuse fruit (in alcohol, sometimes with sugar)
 - (optional) Make sugar syrup and mix with infused liquor
- Infusions are done in jars for 1-2 months
- The college will pay for all non-alcoholic ingredients up to ~\$20
- You have to get your own alcohol

Need some inspiration? Recipes available for:

- Anise
- Apple
- Apricot
- Basil
- Blackberry
- Blueberry*
- Cherry*
- Cilantro
- Cranberry
- Currant
- Elderberry
- Fig
- Grape
- Hops
- Honey
- Jasmine
- Lemon*
- Lime*
- Mint
- Orange*
- Peach*
- Pear*
- Pineapple
- Plum*
- Pomegranate
- Quince
- Raspberry*
- Rhubarb*
- Strawberry*

*Steve has made before

Where can you get supplies?

For vodka, Costco is probably the best quality-price ratio.

For stronger stuff (75% or 95% ABV), Total Wine is pretty good.

- You can dilute these down to a lower percentage (e.g., 60%).
- Avoid using 190-proof (95% ABV) unless you absolutely need it.

Have more questions?

Check out our GitHub:

<https://github.com/olincollege/diy-liqueurs-bitters>

Or email Steve.

Maybe there will be a Discord at some point.