

Rosello

(Rose Petal Liqueur)

200g refined sugar

175g vodka

50g highly perfumed red rose petals*

Brush the rose petals with a fine cloth.

Place them in a mortar with a tablespoon of sugar.

Grind powder with a pestle.

Pour in an airtight jar.

Add the vodka and seal the jar.

Let stand for 10 days.

Dissolve the remaining sugar in hot water.

When cooled, pour over the other ingredients in the jar.

Mix with a wooden spoon.

Close jar again and leave standing in an open place for 40 days, agitating once a day.

Filter through a fine sieve and then through a paper filter.

Bottle into a dark bottle.

I usually do a double quantity. Makes about a bottle.

Try to leave for a year before drinking. Mellows beautifully with age.

*The very old roses called "Crimson Glory" (which I have and you could get a cutting if you like) are best, or the one your mother had "Mr Lincoln" is OK. Not quite as highly perfumed though.