



Red wine rose liqueur

15'

Hands on

8 hours'

Hands off

15'

Cook Time

8-10

Portion(s)

1

Difficulty



Ingredients

- 250 g cabbage roses
- 1 liter red wine
- 700-800 g sugar
- 1 leaf of sweet scented geranium
- 3 tablespoons rose water (optional)

Διατροφικός πίνακας

Nutrition information per portion

375 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	82.0 Total Carbs (g)
19%	0%	0%	32%
80.0 Sugars (g)	0.5 Protein (g)	0.0 Fibre (g)	0.03 Sodium (g)
89%	1%	0%	1%

Method

Special thanks to Areti Papadopoulou for this recipe!

- Pluck the roses and keep only the petals.
- Rinse the petals, strain them with the hands and spread them in a [baking pan](#) lined with a towel or paper towel to dry.
- Place the wine with the sugar and the geranium in a [pot](#) over high heat. When the sugar dissolves and the syrup comes to a boil (it will take about 2-3 minutes), add the drops of rose water and the petals.
- Lower heat, mix with a wooden spoon and allow it to simmer for 10-15 minutes. Let it cool throughout the night.
- The next day, place a large strainer over a [bowl](#) and pass the liqueur through the strainer to separate the liquid from the petals.
- Press the petals in your [hand](#) so that they release all liquids.
- Strain the liqueur passing it through the tulle and place a funnel in which you have placed a strainer to transfer the liqueur into glass jugs.
- It is ready to serve.