



Rosolio d'Arancia (Sicily)

In Sicily's sun-soaked borghi, rosolio is the drink of hospitality—sweet, perfumed, and made in small batches from local fruits or flowers. It's an old-fashioned liqueur once known as *il liquore delle dame* (the ladies' liqueur) because it was often served in elegant glassware during winter visits and festivities.

This orange version captures the island's winter essence: the bright zest of Sicilian oranges infused slowly in alcohol, then sweetened with syrup. Every borgo has its own twist—some add vanilla or cinnamon, others a splash of lemon for balance.

Recipe— Rosolio d'Arancia

Serves 4–6

Ingredients

3 large	organic oranges, peel only— avoid the white pith
500 ml / 12 fl oz / 2 cup	pure alcohol (neutral grain alcohol or vodka if preferred)
250 ml / 8.5 fl oz / 1 cup	water
200 g / 7.1 oz / 1 cup	sugar
½ cinnamon stick or vanilla bean (optional)	

Method

- [1] Place the orange peels and optional spices in a glass jar.
- [2] Pour over the alcohol, seal tightly, & leave to infuse in a cool, dark place for 7–10 days. Shake occasionally.
- [3] After infusion, prepare a *simple syrup* by heating sugar & water until dissolved. Cool completely.
- [4] Strain the orange-infused alcohol through a fine gauze or coffee filter, then mix with the syrup.
- [5] Bottle the *rosolio* and let it rest for at least a week before serving.

Tips & Variations

- For a *spiced winter version*— infuse a cinnamon stick & a clove with the orange peels.
- Use *blood oranges* for a deeper color & richer aroma.
- Once ready, the *rosolio* keeps for months and only improves with age.