



# "ZIRBILA"

## HOMEMADE SCHNAPPS

### **You need:**

For 3 litres of liqueur

- ° 2,5l Korn
- ° 12 Swiss stone pine cone
- ° 15 pcs. of "Mogenzucker" (sugar with spices)
- ° Rum or cognac

### **And this is how you make it:**

Quarter the pine cones or cut them into thick slices. Put them into a glass container together with the Korn and add the sugar according to the desired sweetness. Cover with a lid and leave to stand for 3-4 weeks. After a short time you can already see the reddish colour of the pines. After 3-4 weeks sift the schnapps through a sieve. If desired, refine it with some cognac or rum and then bottle it.