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## LIQUORI DELL'ETNA FICO D'INDIA (PRICKLY PEAR)

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**Region:** Sicily, Italy

**Product Type:** Fruit liqueur

**Primary Botanicals:** Prickly pears

**Botanical Source:** Local orchards

**Finished ABV:** 30%

**Method of Production:** Infusion of fruit into pure alcohol

**Try this in a:** Margarita, Daiquiri

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

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### Notes from Oliver:

'Liquori dell'Etna' is a line of fruit liqueurs made by Edoardo Strano and his team, who also make Rossa Amara. The prickly pear cactus originally came from Mexico, but over the centuries has become very much at home here in Sicily, where it grows all over the place. The locals know that the rich soils of Santa Maria di Licodia, on the southwest side of Mount Etna is where they thrive and yield top-quality fruit. Edoardo sought out a small grower here who cultivates two local prickly pear varieties called Sanguigna and Muscarella in order to make this liqueur.

They use a particular method to concentrate the flavor even further: the first flowering is pinched off to force a second, which gives fewer, fatter, sweeter fruits, which are harvested in October. These fruits are called Bastardoni. After infusion, sugar is added, the alcohol percentage is brought down to 30% with pure water and the liqueur is bottled. Nothing else is added. The result is an intense and unique flavor that we can only describe as biting into the fruit itself. It has floral and citrus notes as well as demerara sugar and browned butter. It pairs wonderfully with lemon and lime but we'd just as soon have it in a spirit-y, stirred cocktail served over a large ice cube.