Abstract

A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of strenghthing the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80 c in a special distilling apparatus condensing the decoction of saffron liqueur having a strenght of 5 % to 54%, then cooled and added to dewineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270 mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol. (per bulk Litre)