Sweet Cecily Vodka Schnapps

Take approximately 300 ml of sweet cecily leaves stripped from the stems (measured by packing the foliage tightly into a measuring jug) and put into a wide necked jar.

Add 500 ml of vodka and leave for 3 days or longer according to taste, shaking gently daily.

Strain off the aromatic green liqueur and serve chilled as an aperitif or after dinner drink.

The green seeds can also be used to flavour the vodka, add a handful of the roughly chopped seeds to 500 ml of vodka and again infuse for 3 days or until you are satisfied with the depth of flavour.