

A Gourmet Fairy Tale

November 12, 2025

THE WITCH'S HEART - HALLOWEEN COCKTAIL

★★★★★

COURSE: ALCOHOL, BEVERAGES, COCKTAILS

CUISINE: AMERICAN, NORTH AMERICAN

PREP TIME: 10 MINUTES INFUSE TIME (IN THE FRIDGE): 7 DAYS

TOTAL TIME: 7 DAYS 10 MINUTES SERVINGS: 2 DRINKS

CALORIES: 221KCAL AUTHOR: [DINI K.](#)



A dreamy, whimsical and magical purple Halloween cocktail made with blackberry shimmery liqueur! Are you brave enough to drink The Witch's Heart?

EASY - This recipe is very easy to make. But plan ahead to make the blackberry liqueur 1 week ahead of time. However, if you have a sous vide, this can be done in 2 hours.

NOTE - The blackberry liqueur requires 1 week to infuse at room temperature. Or 2 hours with a sous vide.

This recipe will make enough blackberry liqueur for 4 drinks. The cocktail recipe is for 2 drinks.

INGREDIENTS

BLACKBERRY SHIMMERY LIQUEUR (WILL MAKE ABOUT 1¼ CUP)

- 1 cup vodka 240 mL
- 6 blackberries fresh or frozen is fine
- ¼ cup simple syrup 60 mL (see recipe notes)
- ¼ tsp food grade purple luster dust or pearl luster dust (I recommend purple luster dust)
- 2 drops purple food color optional (only use it if you use pearl luster

INSTRUCTIONS

BLACKBERRY SHIMMERY LIQUEUR

1. Place the vodka in a glass jar (with a tight fitting lid).
1 cup vodka
2. **INFUSE IN THE FRIDGE** - Add the blackberries to the vodka. Close the lid and let it infuse for up to 1 week in the fridge for best results (at minimum 3 days).
6 blackberries
3. **INFUSE WITH SOUS VIDE** - Set up your sous vide to 130°F / 54°C. Place the vodka and blackberries in a freezer / ziploc bag that has a tight seal. Close the bag using [the water displacement technique](#). Submerge the bag in the sous vide and let it infuse for about 2 hours. Remove from the sous vide and allow to cool down before using / storage.

dust, and IF you prefer)

WITCHES HEART COCKTAIL (2 COCKTAILS)

- 3 fl oz [Homemade Blackberry Shimmery Liqueur](#) 90 mL, chilled
- 1.5 fl oz apple juice 44 mL, chilled (or you can use apple liqueur too)
- 1 fl oz lemon juice 30 mL
- ¾ fl oz simple syrup adjust to your taste (add more for a sweeter drink and less for a drink that isn't very sweet)
- 2 tsp grenadine 10 mL, 5 mL / 1 tsp per cocktail
- Ice to chill the drink (make sure you have quite a bit of ice to quickly chill the drink).
- Dry ice finely crushed (optional)
- 2 Martini glasses to serve

4. Strain the infused vodka into a different jar through a cheesecloth-lined sieve and discard the blackberries. DO NOT push the blackberries through the sieve. The vodka should be purple with good clarity (no cloudiness).
5. Add enough simple syrup to make it sweet to your liking. I prefer to add between ¼ - ⅓ cup per 1 cup of vodka.
¼ cup simple syrup
6. Add about ⅛ tsp (or even less) of the purple luster dust or pearl luster dust, and mix to combine. The liqueur should have a shimmer when stirred. Add another pinch (up to a total of ¼ tsp) if needed, but you shouldn't need to.
¼ tsp food grade purple luster dust
7. If you use purple luster dust, the liqueur should be purple in color. If you use pearl luster dust, the color might be a pinkish purple color. You can leave it as is, or add a couple of drops of purple food coloring to get a more deep purple color if desired (optional).
2 drops purple food color

WITCH'S HEART COCKTAIL

1. Add about ½ - 1 tsp of powdered dry ice to the bottom of the serving glass (optional). This is only needed if you want to create the smoky effect while pouring the drink.
Dry ice
2. Place the apple juice, lemon juice, purple shimmery liqueur, and simple syrup in a shaker. Add a generous amount of ice and shake for a few seconds to chill the drink. (Adding more ice will prevent the ice from melting and diluting the drink.) Add more simple syrup only if you prefer.
3 fl oz Homemade Blackberry Shimmery Liqueur,
1.5 fl oz apple juice, 1 fl oz lemon juice,
¾ fl oz simple syrup, Ice

3. Strain the drink into a martini glass.
2 Martini glasses to serve
4. Pour 1 tsp of grenadine syrup per drink, about an inch from the surface of the drink. The grenadine should sink to the bottom, creating a "bleeding" effect.
2 tsp grenadine
5. Add about ½ tsp of powdered dry ice on top and serve with a stirrer, so that your guests can stir the "potion" to create that shimmery, smoky effect.
Dry ice

NOTES

Note about the shimmery liqueur

You can make this cocktail with purple shimmery liqueur and mix it with some white moscato wine. Click here for the [recipe to make purple shimmery liqueur](#) at home. Viniq is no longer available in stores.

Note about simple syrup

Simple syrup is made by heating a 1:1 ratio (by weight) of water and sugar. 200 g water + 200 g sugar, heated gently until the sugar dissolves. Let it cool, and then you can use it in drinks.

NOTE ABOUT DRY ICE

ONLY ADD COMPLETELY CRUSHED DRY ICE. Dry ice is simply solid CO₂ gas and it goes straight from solid to gas without a liquid phase in the middle (this is called sublimation). So the smoke effect you see here is the solid dry ice evaporating.

Wait until the smoke effect stops, because then you know the dry ice has completely evaporated, and the drink is now completely safe to drink. Just crush the dry ice (to a powder). I buy pellets OR add the dry ice into an ice bag and crush it using an ice crushing mallet or similar tool.

You can add a little to the bottom of your cocktail glass to give it that spooky, smoky effect when you pour the drink, and maybe add another touch of powdered dry ice after that for a smoky effect that lasts a bit longer.

But you should NOT swallow or ingest bits of dry ice. Wait until the dry ice has completely evaporated. This happens fast, and it leaves no residue behind as it evaporates. The powdered dry ice evaporates even faster.

And ALWAYS use gloves when handling dry ice. Never touch it with bare hands.

Make sure dry ice is used in a ventilated space. Make sure the cocktails are used in an open setting to avoid CO2 build up.

Note about other shimmery liqueur options

If you do not have enough time to make blackberry shimmery liqueur (at least 3-4 days for the infusion step) but still want to make some magical cocktails for Halloween, scroll down to the bottom of this post to see a list of magical cocktails made with COLOR CHANGING spirits (which only need an overnight infusion).

To make this cocktail in bulk (for a crowd)

You can make all the components of this Halloween cocktail in bulk (except for the addition of grenadine). So make a large batch, but don't add the grenadine. Then, once served into individual glasses for your guests, add the grenadine just before serving.

More Halloween recipes

[Witch finger cookies](#), [Halloween jalapeno eyeball tarts](#), [Hocus pocus cocktail](#), [Unicorn blood cocktail](#), [Witches brew drink](#), [Halloween monster cookies](#), [Bleeding black Halloween cupcakes](#), [Halloween rocky road slices](#), [Spooky chorizo hand pies](#)

Also check out these 33 [easy Halloween party food](#) ideas and recipes!

NUTRITION

Serving: 1drink | Calories: 221kcal | Carbohydrates: 33g | Protein: 0.1g | Fat: 0.2g | Saturated Fat: 0.1g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 0.01g | Sodium: 13mg | Potassium: 64mg | Fiber: 0.1g | Sugar: 30g | Vitamin A: 1IU | Vitamin C: 6mg | Calcium: 5mg | Iron: 0.5mg

Recipe from The Flavor Bender by Dini Kodippili

The Witch's Heart - Halloween Cocktail <https://www.theflavorbender.com/the-witchs-heart-halloween-cocktail/>

Beauty and the Beast Hors d'oeuvres



Hot hors d'oeuvres
Why, we only live to serve
Try the grey stuff, it's delicious
Don't believe me? Ask the dishes
They can sing
They can dance
After all, Miss, this is France
And a dinner here is never second best
Go on, unfold your menu
Take a glance and then you'll
Be our guest
Oui, our guest
Be our guest

Prosciutto and Fig Jam Sandwich

1 tbsp unsalted butter
1 slices white bread
8 slices prosciutto
2 tbsp fig spread

Trim crust off the bread and cut into four squares. Heat a pan on medium with the butter. Toast the bread on each side until brown.

Spread the jam on bread and top with prosciutto. Hold sandwich together with tooth pick.

Pate on Baguette

4 tbsp unsalted butter
1 shallot minced
½ chicken liver trimmed
¼ cup port wine
2 tbsp heavy cream
2 tbsp unsalted butter
Sliced baguette

Saute over medium heat, 2 tbsp butter and shallots. Cook 3 minutes. Add the liver, thyme, and port wine. Cook for 5 minutes over high heat.

Transfer to the food processor and cream with the rest of the butter. Blend until smooth. Transfer to a bowl and refrigerate until firm.

Toast the bread with butter. Spread pate on bread to serve.

Cinderella's Pumpkin Soup with Maple Sugar

Maple sugar gives this pumpkin soup a hearty sweetness that's perfect for winter. If you can't find maple sugar, you can substitute regular syrup

- 2 tablespoons butter
- 1 large sweet onion, diced
- 2 cloves garlic, minced
- 2 (15-ounce) cans pure pumpkin puree (or 4 cups fresh roasted pumpkin)
- 1 quart vegetable stock
- 1 tablespoon maple sugar (plus more for garnish)
- 2 teaspoons salt
- 1/4 teaspoon fresh nutmeg
- 1/4 cup heavy cream

Directions

1. Heat the butter in a large Dutch oven or stockpot. Sauté the onion over medium-high heat until soft, about 5 minutes. Add the garlic and continue to cook until fragrant, about 2 minutes.
2. Carefully stir in the pumpkin, stock, maple sugar, salt and nutmeg. Bring to a boil, then turn the heat to medium and simmer for 20-25 minutes, until the soup coats the back of a spoon. Off the heat, stir in the cream. Puree using an immersion or stand blender until very smooth.
3. Serve the soup in bowls and garnish with maple sugar.

ONE SKILLET CHICKEN AND MUSHROOM ORZO WITH TARRAGON SAUCE

By Ana Pozo, adapted from Sur La Table

Ingredients

- 2 chicken breasts, sliced (or skinless chicken thighs)
- 1 $\frac{3}{4}$ cup orzo
- $\frac{1}{4}$ cup fresh tarragon leaves
- 1 tablespoon olive oil
- 3 tablespoons unsalted butter
- 5 garlic cloves, minced
- 1 shallot, minced
- 8 ounces cremini mushrooms, sliced
- 3 ounces shiitake mushrooms, sliced
- $\frac{1}{3}$ cup dry white wine
- 1 cup heavy whipping cream
- 1 $\frac{1}{2}$ cup chicken broth
- Sea salt and freshly ground black pepper
- 1 teaspoon red pepper flakes
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano cheese
- $\frac{1}{4}$ cup grated Pecorino Romano

Procedure

Preheat the oven to 375 degrees F.

Heat 1 tablespoon of olive oil in a large oven-safe skillet set over medium-high heat. Rub the chicken with 1 tablespoon olive oil, salt, and pepper. When the oil is shimmering, add the chicken. Sear on both sides until golden, about 3-4 minutes per side. Remove the chicken from the skillet.

To the same skillet, on medium, add the butter and 1 tbsp of olive oil. Add the shallot, garlic, red pepper flakes and tarragon cooking until fragrant, about 3 minutes. Add the mushrooms (but leave a handful for later) and continue cooking for another 3 minutes, add the chicken and orzo to the pan and cook until lightly golden, 2-3 minutes. Add the wine and de-glaze the pan, then add the broth. Bring to a boil, cook 3-5 minutes, then add the cream, parmesan and pecorino, stirring it until it all comes together. If needed, add more broth to the pan. Cover and let it cook for 3-5 minutes on low.

Take the remainder of the mushrooms and place them in the middle of the pan, sprinkle black pepper and add a 1 tbsp of butter on top of the mushrooms. Drizzle olive oil over the pan and transfer to the oven. Cook, uncovered for 10-15 minutes, until the chicken is cooked through and the mushrooms are golden.

Garnish with more tarragon and enjoy!

Edible Forest Floor

The edible forest floor dish is made up of a chocolate mousse mushroom, a chocolate log filled with a chocolate whipped ganache, edible moss made from shortbread, chocolate twigs made using a technique that involves cold vodka to set the chocolate rapidly, a dense chocolate sponge cake and edible chocolate leaves (optional).

I highly recommend watching the YouTube video (url below) to better understand the techniques and assembly used in this dessert.

Soil

175 gm butter
175 gm sugar - 3/4 cup+2 tbsp
2 eggs
175 gm self-raising flour (1 1/4 cup)
= (175 g all-purpose flour + 2 tsp baking powder + pinch of salt)
50 gm cocoa powder (1/2 cup)
65 gm hot coffee (1/4 cup)

Cream in mixer with paddle attachment. Add 2 eggs, one at a time.

Whisk 175 gm self-raising flour (1 1/4 cup) and 50 gm (1/2 cup) cocoa powder. Add into batter and mix until just combined. Lastly, add 65 gm (1/4 cup) hot coffee (I used Philz hazelnut-flavored coffee). This makes the cake denser and brings out the chocolate flavor.

Pour into a 9x13 pan lined at the bottom with parchment paper, bake 20-25 minutes at 300F (150 C). Once baked and cooled, tear into pieces and store until ready to plate.

Yield: 16 pieces

Moss

62 gm softened butter
25 gm sugar
90 gm flour

Combine 62 gm of softened butter with 25 gm of sugar. Mix in 90 gm of flour. Form into a ball, roll flat onto parchment and bake at 375F (190 C) for 15-20 minutes until golden. Once

cooled, smash to create the fine shortbread crumbs. Whisk in well a few drops of food coloring and set aside to dry on a tray.

Edible Chocolate Logs filled with Chocolate Ganache

Logs

150 gm of Dark Chocolate will fill approx. six 4" tubes (I used Guittard)

Cut acetate sheets and roll and tape to make cylinders about 4 in long and about 3/4 in in diameter. Melt chocolate over a Bain Marie and temper it using the seed method. Fill a piping bag with a large tip (I think a qt Ziplock with the corner cut and fitted with a piping tip is much more manageable). Fill the cylinder and let the excess run out the bottom over a bowl. Put them aside to set. Don't worry if the ends chip. This makes them more realistic.

Fill both ends with the cooled, whipped ganache using the technique above. Take a sharp knife, carefully slit the tape and remove the filled chocolate log. Melt some more chocolate and using a pastry brush, paint the cylinders with the chocolate to make the wood grain texture.

Do not recommend freezing the chocolate logs. Make day before and store in airtight container and fill in AM or can be done night before and refrigerate.

Ganache Filling

150 ml of whipping cream

100 gm dark chocolate

Heat 150 ml of whipping cream over low heat for a few minutes to warm.. Pour over 100 gm of dark chocolate bits and whisk to combine. Place in fridge to cool. Once cooled, scoop ganache into a mixer and whisk until fluffy and transfer into a piping bag with a round tip. Gently fill each chocolate casing.

Ganache can be frozen ahead of time.

Yield: this will fill approximately eight 4" tubes

Gribochki Russian "Small Mushroom" Cookies

Ingredients for the pastry:

200g butter
150g sugar
100g sour cream
400g flour
1 egg
1 tsp. baking powder
a pinch of salt

Ingredients for the syrup:

100g sugar
3 tbsps. water
1 tsp. cocoa powder
poppy seeds for decoration

Please see website for helpful photos: www.rbth.com

Cooking:

1. For shortcrust pastry put softened butter, egg, sour cream, sugar and salt in a large bowl – all the ingredients should be room temperature.
2. Using a mixer whisk for a couple of minutes until you get a smooth consistency. Next, add sifted flour with baking powder – you may need more or less, depending on the flour used, so I recommend adding around 300g at first, and then the remaining flour, if needed.
3. You should get a non-sticky but still quite soft pastry that holds its shape. Round it into a ball and leave in the fridge for 40 minutes to chill.
4. Thereafter, separate the pastry in two and start working with the first piece – this will suffice for the mushroom "caps". With floured hands and a knife, separate the pastry into 20-22 equal pieces. Round them and place on the prepared baking pan covered with a sheet of parchment.
5. Slightly flatten the balls to create a more realistic caps shape. Also, put a small round piece of baking parchment or foil in the middle of each cap bottom to make holes for the mushroom "stems".
6. Bake the caps bottom side down for 12-20 min at 190°C until slightly brown. Remove the pieces of parchment from the caps bottom and let them cool down completely.
7. Now, work with the second part of the pastry: shape it into the same amount of stems as the caps and lay out on a sheet.
8. Bake the stems for around 10-15 minutes, take out of the oven and set aside to cool.
9. Meanwhile, prepare the sugar syrup – this acts as a kind of "glue" for the caps and stems. In

a pot combine sugar with water and bring to a boil on medium heat. Simmer for around 5 minutes and remove from heat.

10. Now you can finally make mushrooms from the caps and stems: dip the tip of a stem in hot sugar syrup, lightly press it into a cap's hole and wait for a couple of seconds until the syrup sets.

11. Repeat the process with all the pieces. The sugar syrup is extremely hot so be very careful at this point.

12. Now prepare a saucer with poppy seeds, dip the bottom of the mushroom stems into the syrup and then cover with poppy – this creates an effect of “ground” on the mushroom stems.

13. The last step is decorating the caps: add cocoa powder and 1-2 tablespoons of water into the remaining sugar syrup, mix until smooth, simmer for a minute or two and remove from heat.

14. Dip each mushroom cap into the hot cocoa glaze, let it drip and carefully place on a dish to set completely.

15. Enjoy the cookies immediately, or keep them in the fridge. *Priyatnogo appetita!*

Yield: Half of this recipe will yield approximately 16 caps and stems each

Chocolate Twig Garnish

50-75 gm dark chocolate

1 bottle of vodka

Place a bottle of vodka in the freezer until very cold. Pour the vodka into a rectangular plastic container (I used 11”x7”) about 1/4-1/3 full. Pipe or spoon (easier) thin twigs of melted chocolate into the cold vodka. Lift out with a spatula and let dry on parchment.

Based on YouTube video: <https://www.youtube.com/watch?v=G5wiPhVNT4>

Chocolate Rocks with Varied Fillings

The desserts actually resemble smooth rocks that have been rocked back and forth by waves at the water's edge. They're surprisingly easy to make.

See helpful photos on website: <https://www.cbc.ca/news/canada/calgary/chocolate-rocks-filled-recipe-kid-friendly-summer-baking-1.4750079>

This recipe has been adapted from Bakeland: Nordic Treats Inspired by Nature, by Marit Hovland.

Yield: Makes two to three dozen rocks.

Ingredients:

2 Oreo cookies or three to four chocolate wafer cookies.

7 oz. white chocolate, chopped.

6 tbsp. sweetened condensed milk.

Pinch of salt.

1/8 tsp., or a big pinch, of cocoa powder.

Cashews, almonds, dried cranberries, chocolate morsels.

Preparation:

Crush the Oreos or wafers by removing the icing, putting the wafers into a ziplock bag and rolling them with a rolling pin or bashing with the bottom of a mug.

In a small saucepan over low heat, warm the chocolate, sweetened condensed milk and salt. Stir until smooth.

Remove from the heat and stir in half the chocolate cookie crumbs.

Divide the mixture between three small bowls:

Stir the remaining crumbs into one, the cocoa into another, and leave the third as is. Let stand on the counter or refrigerate for 30 minutes.

Shape the rocks by scooping out a small quantity of the mixture, flattening it slightly and wrapping around a nut, dried cranberry, or chocolate morsel. Roll it in your hands until smooth and place on parchment or waxed paper.

Set in the fridge or at room temperature.