

Amla Feni Ras

Amla feni ras with bright citrus, spice and herbal lift



Amla Feni Ras was imagined as a meeting of two Indian worlds—the forest-bright tang of amla and the coastal soul of Goan feni. The idea was simple: capture the warmth of homemade amla candy and blend it with a spirit that carries history in every drop. As the candy melts into the feni, gentle spices rise—cinnamon, cardamom, clove, and a hint of star anise—shaping a soft, earthy sweetness. Lime zest adds a quiet spark, lifting the mix without disturbing its calm character. The result is a soothing, natural fusion—familiar, rooted, and quietly enchanting.

Ingredients

- Feni - 1 L
- Indian Gooseberry (Amla) Candy - 300g
- Indian Gooseberry (Amla) Fresh - 100 g
- Lime - 1 (Juice and Zest)
- Coconut Sugar - 100 g
- Honey - 50 g
- Cinnamon - 1 stick (4 cm)
- Green Cardamom - 2 pods
- Clove - 1 piece
- Star Anise - 1/2 star



Preparation

1. Cut the amla candy into halves so it softens well and releases its flavour quickly.
2. Add the candy, optional fresh amla pieces, sugar, and honey into a clean glass jar.
3. Drop in the cinnamon stick, cardamom pods, clove, and the small $\frac{1}{4}$ piece of star anise.
4. Grate the zest of one lime into the jar to add a bright, refreshing lift.
5. Pour in the feni and stir gently so everything is evenly mixed.
6. Seal the jar tightly and shake lightly each day for 10–12 days to help the infusion develop.
7. Begin tasting from day 7 and adjust sweetness if you want a richer finish.
8. Strain the liquid through a fine cloth until clear and smooth.
9. Bottle the liqueur and let it rest for 5–7 days so the flavours settle beautifully.