

Amla Rum Dhoom

Smoky Spiced Rum with Gooseberry, Dates, Ginger and Cinnamon



Amla Rum Dhoom begins with a clash of flavours that feel alive — the sharp green spark of gooseberry, the mellow sweetness of dates, and the earthy glow of amla candy. Into this lively mix enters black cardamom, drifting in with its smoky, festival-night perfume, followed by ginger and cinnamon weaving heat through the air. Rum lifts everything into a warm rhythm, carrying citrus brightness from lime and the slow golden sweetness of honey. This is a liqueur built for movement — a little chaos, a little fire, and a whole lot of Dhoom.



Ingredients

- Rum – 1 L
- Indian Gooseberry (Amla) Fresh – 300 g
- Indian Gooseberry (Amla) Candy – 60 g
- Dates – 90 g
- Lime – 1 (Juice + Zest)
- White Sugar – 120 g
- Honey – 60 g
- Ginger – 15 g
- Cinnamon – 1 stick (4 cm)
- Black Cardamom – 1 pod

Preparation

1. Wash the gooseberries, trim the ends, and gently crush them to release their juices.
2. Slice the ginger, break the cinnamon stick, and crack open the black cardamom pod slightly.
3. Combine gooseberries, amla candy, dates, spices, lime zest, and lime juice in a clean 1.5–2 L jar.
4. Add white sugar and honey directly to the jar.
5. Pour in 1 L of rum, ensuring all ingredients are submerged; stir well to dissolve the sugar.
6. Seal the jar and store it in a cool, dark place for 3–4 weeks, shaking every 2–3 days.
7. Taste after week 3; if the spice balance is right, proceed to strain.
8. Strain through a fine sieve, then through muslin or a coffee filter for clarity.
9. Bottle the liqueur and rest it for 7–10 days to allow the flavours to settle into smooth Dhoom.