

# Ananas Fumé

## Smoked Pineapple Liqueur with Orange Peel, Cardamom and Black Lemon



Ananas Fumé is a smoky tropical liqueur built around the deep aroma of fire-kissed pineapple. Inspired by evening markets and charcoal grills, the fruit is gently smoked before meeting vodka and a quiet chorus of spice. Orange peel brings brightness, black lemon adds dry citrus depth, while cardamom, cinnamon, ginger and pepper shape a warm aromatic backbone. The result is a layered spirit where sweetness, smoke and spice move together in balance. It opens with ripe pineapple and caramelized edges, then slowly reveals citrus bitterness and warming spice. Smooth yet intriguing, Ananas Fumé captures the feeling of tropical dusk—warm air, glowing embers and fruit slowly roasting over fire.



### Ingredients

- Vodka - 1 L
- Pineapple (smoked) - 750 g
- Orange peel (dried) - 5 g
- Black lemon (loomi) - ½ whole
- Black cardamom - 1 pod
- Cinnamon - 3 g
- Allspice - 1.2 g
- Dried ginger root - 1.5 g
- Cloves - 2 whole
- Green cardamom - 2 pods
- Black peppercorns - 3

### Preparation

1. Cut the smoked pineapple into small chunks, keeping the charred edges for extra aroma.
2. Lightly crush the black lemon (loomi) to expose the inner flesh.
3. Crack the black cardamom pod and green cardamom pods gently.
4. Break the cinnamon stick into smaller pieces.
5. Add pineapple, orange peel, black lemon, cardamoms, cinnamon, allspice, ginger root, cloves and peppercorns to a large glass jar.
6. Pour the vodka over the ingredients, ensuring everything is fully submerged.
7. Seal the jar and shake gently. Store in a cool, dark place.
8. Infuse for 5-7 days, tasting daily after day four to monitor spice intensity.
9. Strain through a fine sieve, then filter through coffee paper for clarity. Bottle and rest for 2-3 weeks before serving.