

Blue Jax

Blueberry, jackfruit and kokum vodka liqueur for bold blue jax



Blue Jax is a celebration of contrast — where tropical heat meets northern cool. Blueberries lend their deep, velvety hue and gentle sweetness, while candied jackfruit glows with sunshine and cheer. Dried kokum adds a tangy crimson twist, lemon brings brightness, and the trio of sugars builds layers of smooth depth. Star anise, cloves, and white pepper lend subtle spice, wrapping the drink in warmth and intrigue. Blue Jax is the sound of laughter in a tropical night — bold, playful, and irresistibly alive.



Ingredients

- Vodka - 1 L
- Blueberry - 300g
- Candied Jack Fruit - 100 g
- Dried Kokum Fruits - 170 g
- Lemon - 1 (Juice)
- Cane sugar (Dark Muscovado) - 100g
- White Sugar - 100 g
- Cane Sugar - 100 g
- Star anise - 1 star
- Cloves - 5
- White Peppercorns - 10

Preparation

1. Rinse and lightly crush the blueberries to release their juices.
2. Chop the candied jackfruit into small pieces.
3. Rinse the dried kokum and soak it in warm water until softened.
4. Combine the fruits in a clean glass jar.
5. Add freshly squeezed lemon juice along with the star anise, cloves, and white peppercorns.
6. Mix in the sugars, stirring gently until evenly distributed.
7. Pour vodka over the mixture, ensuring all ingredients are fully covered.
8. Seal the jar and store it in a dark, cool place for 6–8 weeks, shaking occasionally to blend flavors.
9. Strain through a fine sieve or cheesecloth, filter again if needed, and let the liqueur rest for another week before tasting.