Coco Mystique

Coco Mystique Coconut, Vanilla and Lime Rum Vodka Liqueur

Coco Mystique captures the allure of a tropical evening where warm ocean air carries the scent of fresh coconut, citrus and distant spice. Built on a balanced foundation of vodka and white rum, it showcases the natural richness of coconut flesh while remaining refined and elegant. Coconut sugar adds gentle caramel depth, honey softens the palate, and vanilla weaves a creamy thread through the spirit. Bright lime zest lifts the aroma, while green cardamom contributes a subtle exotic accent. The result is a smooth, sophisticated liqueur that feels both comforting and mysterious, blending tropical indulgence with delicate complexity in every sip.

Ingredients



- Vodka — 500 ml
- White Rum — 500 ml
- Fresh Coconut Flesh — 700 g
- Coconut Sugar — 120 g
- Honey — 30 g
- Vanilla — ½ pod
- Lime Zest — 2 thin strips
- Green Cardamom — 4 pods
- Lime Juice — 20 ml

Preparation

1. Remove the brown skin from the coconut flesh if desired and cut it into small pieces.
2. Place the coconut flesh into a large sterilised glass jar.
3. Split the vanilla pod lengthwise and add it to the jar.
4. Add the lime zest and lightly crushed green cardamom pods.
5. Pour in the vodka and white rum, ensuring all ingredients are fully submerged.
6. Seal the jar and store in a cool, dark place for 21 days, gently shaking every few days.
7. Strain the infusion through a fine sieve, then filter through cheesecloth or coffee filters until clear.
8. Stir in the coconut sugar, honey and lime juice until fully dissolved and incorporated.
9. Bottle the liqueur and mature for at least 4 weeks before serving.

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