

Custard Rush

Sugar apple, rum and whisky liqueur echoing creamy custard rush



Custard Rush is a tribute to the exotic sweetness of the tropics — a liqueur that feels both luxurious and alive. The sugar apple's creamy pulp forms the heart of this creation, offering a natural custard-like texture and a delicate perfume of vanilla and citrus. Infused with fine vodka, soft honey, and a whisper of cinnamon, the result is a smooth, golden elixir that balances sweetness with warmth. Each sip begins velvety and gentle, then surges into a lively rush of tropical flavor — an elegant indulgence with playful energy, capturing the sunshine and serenity of a distant island afternoon.



Ingredients

- Whiskey - 500 ml
- Dark Rum - 500 ml
- Sugar Apple Pulp - 800 g
- Lime - 2 (Juice)
- Cane Sugar - 300 g
- Honey - 50 g
- Vanilla - ½ stick
- Cinnamon - 4 cm stick
- Mace - 4 blades

Preparation

1. Scoop the ripe sugar apple pulp, removing all seeds carefully.
2. Transfer the pulp into a clean glass jar with a tight-fitting lid.
3. Add vanilla, cinnamon, mace and pour in the whiskey and rum to cover the fruit fully.
4. Seal and store in a cool, dark place for 3 weeks, shaking gently every few days.
5. After infusion, strain through fine cloth or paper filter, pressing lightly to extract the essence.
6. Prepare a light syrup by dissolving the cane sugar, white sugar, and honey in 20 ml of warm water; let it cool.
7. Blend the syrup with the infused spirit, then add freshly squeezed lemon juice.
8. Stir well, bottle, and rest for 10-14 days to allow flavors to integrate.
9. Serve chilled — smooth, creamy, and radiant, Custard Rush is tropical elegance in a glass.