

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.