

Feni Fudge

Goan feni fudge with dates, cacao and coastal warmth

Feni Fudge was inspired by the idea of turning a classic Goan spirit into something irresistibly dessert-like. When cacao meets the caramel sweetness of dates, a warm, velvety richness starts to unfold, thick with coconut sugar and honey. The spices settle in gently, softening the edges and adding quiet depth while letting feni's tropical soul rise through the sweetness. Over days, the mixture transforms into a smooth, fudge-like infusion—a comforting, playful liqueur meant for slow sips, late conversations, and moments when you want a taste that feels like a treat shared under warm Goan nights.



Ingredients

- Feni - 1 L
- Dates - 300 g
- Cacao powder - 45 g
- Coconut Sugar - 120 g
- Honey - 45 g
- Cinnamon - ½ stick
- Vanilla Bean - ½ pod
- Cloves - 2 pcs

Preparation

1. Chop the dates into small, even pieces so they release their sweetness easily.
2. Place dates, cacao powder, cinnamon, vanilla, and cloves into a clean infusion jar.
3. Add coconut sugar on top, letting it settle around the ingredients.
4. Pour the honey slowly so it coats the dates and spices.
5. Add the feni, making sure everything is fully submerged.
6. Stir or gently shake until the sugars begin dissolving into the alcohol.
7. Seal the jar and store it in a cool, dark place for 12-14 days.
8. Shake every day or two to help the infusion deepen and blend.
9. Strain first through mesh, then through fine cloth for a silky, fudge-smooth finish.