

Garnet Anar

White rum garnet anar with bright pomegranate sparkle



Garnet Anar is crafted from the heart of the pomegranate, a fruit long treasured across India for its colour, sweetness, and quiet luxury. As the ruby seeds rest in white rum, they release their hue slowly, like a gemstone being polished by time. Lemon brightens the fruit's natural depth, honey adds velvety softness, and a whisper of cardamom and mace brings gentle warmth without clouding its clarity. What emerges is a liqueur that shines with jewel-like brilliance—clear, vivid, and elegant—made to be sipped when you want flavour, beauty, and a little ceremony in one glass.



Ingredients

- White Rum - 1 L
- Pomegranate Seeds - 500 g
- Lemon - 1 (Juice of 1, Zest of ½)
- White Sugar - 200 g
- Honey - 50 g
- Black Salt - a tiny pinch
- Green Cardamom - 1 pod
- Mace - 1 blade

Preparation

1. Remove seeds carefully, keeping all membrane out to ensure perfect clarity.
2. Lightly crush a portion of seeds to boost colour release without clouding.
3. Place all seeds into a clean glass jar.
4. Add lemon zest, lemon juice, black salt, cardamom pod, and mace blade.
5. Add white sugar and honey over the aromatics.
6. Pour in 1 L white rum and stir gently until the sugar begins dissolving.
7. Infuse for 7-10 days, swirling lightly every day or two.
8. Strain through a fine sieve, then filter through coffee filters until crystal clear.
9. Rest the liqueur for 5-7 days to settle and round out the flavours before bottling.