

Goa Grenade

Goan feni with pomegranate, lime and tropical spice



Goa Grenade is a fiery celebration of sun, sea, and spice — a tropical explosion born from pomegranates bursting with color and the wild character of Feni. Sweet mandarine and sharp lime bring brightness and rhythm, while coconut sugar and honey melt into layers of mellow warmth. The spices — cardamom, mace, cinnamon, and pepper — add depth and a whisper of mystery. Each sip is an echo of Goa itself: vibrant, carefree, and unrestrained, where every sunset feels like the start of another celebration by the waves.



Ingredients

- Feni - 1 L
- Pomegranate Seeds - 800 g
- Mandarine - (Juice of 2, Zest of 1)
- Lime - 2 (Juice)
- Coconut Sugar - 100 g
- Cane Sugar - 100 g
- Honey - 50 g
- Cardamom Pods - 3 (Crushed)
- Mace - 2 blades
- Peppercorns (Black) - 5
- Cinnamon - ½ stick

Preparation

1. Scoop out pomegranate seeds and crush lightly to release juice and color.
2. Combine pomegranate, coconut sugar, cane sugar, and honey in a large sterilized glass jar.
3. Add crushed cardamom pods, mace blades, black peppercorns, and half a stick of cinnamon.
4. Grate zest from one mandarine and squeeze the juice from both.
5. Add the juice of two fresh limes for brightness and balance.
6. Pour in the Feni, ensuring the mixture is fully submerged and well mixed.
7. Stir thoroughly or shake gently until the sugars begin to dissolve.
8. Seal and store in a cool, dark place for 4 weeks, shaking every few days.
9. Strain through muslin or a fine filter, bottle the ruby liqueur, and let it rest 1 week before serving chilled or over ice.