

Golden Longan

Golden Longan - Honeyed Brandy with Warm Tropical Spice



Golden Longan celebrates the quiet luxury of tropical fruit slowly warmed by spice and time. Longan, naturally honeyed and floral, melts into brandy's rounded depth, creating a liqueur that feels both sun-kissed and dusk-dark. Honey deepens the fruit rather than sweetening it outright, while cinnamon and nutmeg add a glowing, ember-like warmth. This is not a loud tropical spirit — it's a golden hush, smooth and comforting, with layers that unfold slowly. Golden Longan is made for unhurried evenings, candlelight pours, and moments when sweetness, spice, and fruit find perfect balance.

Ingredients

- Brandy - 1 L
- Longan - 600 g
- Longan shells - from 9 fruits
- Orange - Zest of $\frac{1}{4}$
- Honey - 150 g
- Cinnamon - 6 cm stick
- Nutmeg - $\frac{1}{4}$ whole
- Vanilla - $\frac{1}{2}$ pod



Preparation

1. Peel the longan and gently crush the flesh to release its juices.
2. Place the longan (and optional shells) into a clean, sterilised glass jar.
3. Pour over the brandy, making sure all fruit is fully submerged.
4. Add the honey and stir slowly until it begins to dissolve.
5. Add the cinnamon stick, crushed nutmeg, orange peel, and vanilla pod.
6. Seal the jar and store in a cool, dark place for 4-6 weeks.
7. Gently shake the jar once every 4-5 days during infusion.
8. Taste after 4 weeks and strain when fruit and spice are balanced.