

Hari Aam Cafe

Green Coffee Gin Liqueur with Mango, Lime and Fresh Botanicals



Hari Aam Cafe was inspired by early mornings in Indian fruit markets, where the scent of raw mango mingles with crushed coriander and lime. Instead of roasted depth, this liqueur celebrates coffee in its green, living form — grassy, herbal, and quietly bitter. Gin brings structure and botanicals, while ripe mango softens the edges with sunlit sweetness. Lime sharpens the profile, and honey adds warmth without masking freshness. The result is a modern café spirit: bright, botanical, and tropical, designed for slow sipping, long conversations, and warm evenings where flavours feel alive rather than heavy.

Ingredients

- Gin - 1 L
- Mango - 1 kg
- Green coffee - 45 g
- Mango peel - ½ mango
- Lime - 1 (Juice + Zest)
- Cane Sugar - 90 g
- Honey - 60 g
- Coriander seeds - 9 seeds



Preparation

1. Lightly crack the green coffee beans; avoid grinding them fine.
2. Add coffee to a sterilised glass jar and pour in the gin. Seal tightly.
3. Infuse for 24–36 hours, tasting until bitterness is herbal, not woody.
4. Strain out coffee completely using a fine sieve or muslin.
5. Add mango cubes, mango peel, lime zest, lime juice, and cracked coriander seeds.
6. Seal and infuse for 48–72 hours, shaking gently once per day.
7. Taste daily and strain as soon as mango aroma is bright and fresh.
8. Warm cane sugar with a little water to dissolve, cool fully, then mix with honey.
9. Sweeten gradually, bottle, and rest 7–10 days before serving.