

Mace the Sun

Mace the Sun - Mandarin & Mace Liqueur with White Rum



Born under the Indian sun, Mace the Sun captures the moment when daylight lingers and the air smells of citrus and spice. Ripe mandarins bring a joyful burst of sweetness, their zest glowing like afternoon light, while mace adds a deep, golden warmth — aromatic, slightly fiery, and unmistakably exotic. White rum keeps the spirit light and fluid, allowing the flavours to shine without heaviness. Together they create a playful balance of brightness and heat, like sun-warmed fruit and spice markets at dusk. Each sip is a reminder that sunshine can be bold, radiant, and beautifully spiced.



Ingredients

- White Rum – 1 L
- Mandarin juice – 300 ml
- Mandarin zest – 21 g
- Cane sugar – 100 g
- Coconut sugar – 60 g
- Honey – 60 g
- Mace blades – 2
- Cardamom – 3 pods
- Cinnamon – ½ stick
- Cloves – 3
- Star anise – ½ star

Preparation

1. Wash mandarins thoroughly and dry them.
2. Carefully zest the mandarins, avoiding all white pith, and measure 21 g of zest.
3. Juice the mandarins and strain to obtain 300 ml of clear juice.
4. Place zest, mandarin juice, mace blades, cardamom pods, cinnamon, cloves, and star anise into a sterilised glass jar.
5. Add cane sugar, coconut sugar, and honey.
6. Pour in the white rum, ensuring all ingredients are fully submerged.
7. Seal the jar tightly and shake gently to dissolve the sugars.
8. Store in a cool, dark place for 4-5 weeks, shaking lightly once or twice during the first week.
9. Strain carefully, filter for clarity, bottle, and rest for at least 7 days before serving.