

Mango Chai

Mango Chai Liqueur - Dark Rum Infusion with Tea and Spices



Mango Chai brings together ripe tropical fruit and the quiet depth of spiced tea. Juicy mango sets a soft, sunlit sweetness, while chai spices introduce warmth and gentle tension. Dark rum anchors the blend with molasses notes and subtle woodiness, giving balance to the fruit. Green tea adds restraint and light bitterness, keeping the liqueur composed rather than sweet-heavy. Ginger and citrus lift the aroma, while jaggery and honey round the palate with caramel warmth. The result unfolds slowly, inviting patience and rewarding unhurried sipping.

Ingredients

- Dark Rum - 1 L
- Mango - 1 kg (Peel from ½ mango)
- Green Tea - 15 g
- Jaggery - 90 g
- Cane Sugar - 60 g
- Honey - 60 g
- Cinnamon - 6 cm stick
- Green Cardamom - 3 pods
- Cloves - 3 pieces
- Star Anise - ½ pod
- Black Peppercorns - 6 whole
- Vanilla - ½ pod
- Ginger - 18 g
- Nutmeg - ¼ whole, lightly cracked
- Lime - Juice of 1, Zest of ½
- Sea Salt - 1 small pinch



Preparation

1. Peel and dice the mango; reserve peel from half a fruit.
2. Place mango, peel, and ginger into a large glass jar.
3. Lightly crush cardamom, cloves, peppercorns, and nutmeg.
4. Add all spices, tea, vanilla, and citrus zest to the jar.
5. Pour in dark rum, ensuring all solids are submerged.
6. Seal and infuse for 14 days, shaking gently every 2 days.
7. Strain thoroughly through fine mesh or cloth.
8. Warm jaggery, sugar, and honey with minimal water; cool.
9. Combine infusion with syrup, add lime juice and salt, rest 7 days.