

Mocha Verde

Dark rum mocha verde with green coffee and cacao



Mocha Verde began as an exploration of contrasts: the bright, herbal edge of ground green coffee meeting the deep, velvety richness of cacao powder. Dark rum offered a warm foundation, while fresh orange juice and zest lifted the blend with a clean citrus spark. Vanilla, cinnamon, and mace layered in gentle spice, creating a quiet complexity that unfolded over time. As the coconut sugar melted into the mix, everything softened into harmony. The result is a liqueur that feels lively yet grounded, green yet warmly roasted—a smooth fusion of unexpected elements.



Ingredients

- Dark Rum – 1 L
- Green Coffee Beans (Grinded) – 70 g
- Cacao Powder – 70 g
- Orange -1 (Juice of 1, Zest of ½)
- Coconut Sugar – 150 g
- Vanilla Bean – ½ stick
- Cinnamon – ½ stick
- Mace – 2 blades
- Salt – Few Grains

Preparation

1. Add ground green coffee and cacao powder into a clean infusion jar.
2. Add vanilla, cinnamon, mace, and the zest from half an orange.
3. Squeeze in the juice from one orange.
4. Add coconut sugar and a few grains of salt.
5. Pour in dark rum and stir to prevent the powders from clumping.
6. Seal the jar and shake until the sugar starts dissolving.
7. Infuse for about 10-12 days, shaking the jar daily for even extraction.
8. Begin tasting after day 10; once the balance feels right, strain through a fine mesh lined with cloth.
9. Filter again through cloth or coffee filters until smooth, then bottle.