

Mooncut Langsat

A sharp-edged Thai langsat liqueur with brandy and coconut sugar



Mooncut Langsat was born from warm Thai nights, when langsat fruit is at its ripest and the air cools just enough to sharpen the senses. Brandy replaces rum to give clarity and lift, allowing the fruit's honeyed character to glow rather than sink into darkness. Coconut sugar adds a quiet caramel depth, while lime zest draws a thin, bright line through the body — like moonlight cutting across a still orchard. A touch of vanilla softens the edges, and a single pinch of sea salt tightens the finish. The result is a liqueur that feels calm, precise, and deliberate — sweet at first, clean at the cut, and lingering long after the glass is empty.



Ingredients

- Brandy - 1 L
- Langsat - 900 g
- Coconut sugar - 150 g
- Lime - Zest of ½ lime
- Vanilla - 1/2 pod
- Sea salt - 1 pinch

Preparation

1. Peel and deseed the langsat, keeping only clean, intact flesh
2. Lightly crush the langsat to release juice
3. Add langsat to a large sterilised glass jar
4. Add coconut sugar and sea salt
5. Zest half a lime directly into the jar (avoid white pith)
6. Split the vanilla pod lengthwise and add
7. Pour brandy over all ingredients, fully submerging fruit
8. Seal and store in a dark place for 4–6 weeks, shaking weekly
9. Strain, filter, bottle, and rest at least 2 weeks before drinking