

Not-Yet-Mango

Fresh Green Mango Liqueur with Rice Spirit & Long Pepper



Not-Yet-Mango was born from the thrill of biting into a firm green mango sprinkled with salt — bright, mouth-watering, alive. Built on clean rice spirit, it preserves that untamed stage of the fruit, where tartness dominates and sweetness whispers from a distance. Cardamom lifts the aroma, lime zest sharpens the edges, and long pepper adds a quiet, lingering warmth. A touch of sea salt binds it all together. This is mango before it turns golden — vivid, structured, unapologetically fresh.



Ingredients

- Rice spirit (40%) - 1 L
- Fresh green mango - 600 g
- White sugar - 210 g
- Green cardamom - 3 pods
- Lime - 1 (Zest of ½)
- Long Pepper (Pippali) - 3 pices(small)
- Fine sea salt - small pinch

Preparation

1. Peel and slice the fresh green mango into thin pieces.
2. Place mango in a large glass jar.
3. Add white sugar and gently toss to coat.
4. Seal and rest 12-24 hours until juices release.
5. Add rice spirit to the jar.
6. Add crushed cardamom pods, long pepper pieces, lime zest, and salt.
7. Seal and macerate in a dark place for 3-4 weeks, shaking weekly.
8. Remove spices if intensity becomes strong after 10-14 days.
9. Strain carefully and rest bottled liqueur for 3-6 weeks before serving.