

Persimmon Punchline

Persimmon, rum and whisky liqueur with warm festive citrus and spice

Born under the mellow Indian sun, Persimmon Punchline began as a spirited experiment — half tradition, half mischief. The ripe persimmons, soft as silk and glowing like temple marigolds, met the smoky comfort of Indian whiskey and the deep rhythm of dark rum. Into this duet came orange zest, honey, and warm spices — a nod to the bazaar air filled with cardamom and clove. Over weeks of quiet transformation, the mixture turned golden and wise. The first sip felt like laughter after a long day — smooth, teasing, and impossible to forget. It's India's autumn bottled: gentle, confident, and full of charm.



Ingredients

- Dark Rum – 500 ml
- Whiskey – 500 ml
- Persimmon pulp – 600 g
- Mandarine - 2 (juice of 2, zest of 1)
- Cane Sugar - 300g
- Honey - 50 g
- Vanilla $\frac{1}{2}$ stick
- Cloves - 8
- Cinnamon - 4 cm stick
- Cardamom - 2 pods (Crushed)

Preparation

1. Wash, peel, and puree ripe persimmons into smooth pulp.
2. Sterilize a large glass jar (2–2.5 L) and dry completely.
3. Add persimmon pulp, orange zest, and juice to the jar.
4. Stir in cane sugar and honey until partly dissolved.
5. Add vanilla, cloves, cinnamon, and crushed cardamom.
6. Pour in dark rum and whiskey; stir gently to blend.
7. Seal tightly and store in a cool, dark place (20–25 °C).
8. Shake every few days for two weeks, then let infuse 6–8 weeks.
9. Strain, fine-filter, bottle, and mature another 2–4 weeks before serving