

Phu Quoc Sting

Phu Quoc Sting - Honey, Pepper & Rice Spirit Vietnamese Liqueur



Created on Vietnam's pepper island, Phu Quoc Sting captures the bold spirit of Phú Quốc in a glass. The island's famous black pepper releases a warm citrusy heat when infused in rice spirit, while honey softens the spice into a smooth golden body. Fresh ginger adds brightness and gentle warmth, and lime zest lifts the aroma with a subtle tropical edge. A touch of cinnamon rounds the flavour, creating a layered balance between sweetness, spice, and fragrant depth. The result is a lively Vietnamese-inspired liqueur that feels both rustic and refined — a small tribute to the markets, pepper farms, and coastal breezes of Phú Quốc.

Ingredients

- Rice spirit (40%) - 1 L
- Peppercorns (Black) - 18 g
- Honey - 210 g
- Lime - 1 (zest of ½)
- Ginger - 12 g (thin slices)
- Cinnamon - ½ stick
- Fine sea salt - small pinch



Preparation

1. Lightly crush the black peppercorns using a mortar to release their aromatic oils.
2. Place the crushed peppercorns in a clean glass jar.
3. Add the sliced ginger, cinnamon stick, lime zest, and a small pinch of sea salt.
4. Pour the rice spirit over the ingredients, ensuring everything is fully submerged.
5. Seal the jar and store it in a cool, dark place.
6. Allow the mixture to infuse for 6–8 days, gently shaking the jar once daily.
7. Taste after day 6; strain earlier if the pepper becomes too intense.
8. Strain through a fine filter or cheesecloth to remove all solids.
9. Stir in the honey until fully dissolved, then bottle and rest the liqueur for 2–3 weeks before drinking.