

Plum Rumble

Dark Rum Prune Plum Liqueur with Cacao, Coffee and Muscovado Sugar



Plum Rumble began with prune plums collected from my auntie's garden, where the fruit ripens into deep purple sweetness at the end of summer. Their rich, slightly tart character called for something darker than vodka, so dark rum became the foundation. Muscovado and coconut sugar deepen the natural plum flavour with notes of molasses and caramel, while cacao nibs and black coffee beans bring roasted bitterness. Vanilla softens the edges, allspice adds warmth, and long pepper leaves an intriguing aromatic heat. The result is a dark, full-bodied liqueur where ripe garden plums meet rum, cacao and coffee in a slow, warming rumble.

Ingredients

- Dark Rum — 700 ml
- Prune Plums — 700 g
- Muscovado Sugar — 130 g
- Coconut Sugar — 50 g
- Cacao Nibs — 12 g
- Coffee Beans (Black) — 8 beans
- Vanilla — ¼ pod
- Allspice — 3 berries
- Long Pepper (Pippali) — 1 pepper



Preparation

1. Sort the prune plums carefully, discarding any damaged fruit, then rinse gently and dry thoroughly.
2. Cut the plums in half, remove the stones, and roughly quarter the larger pieces to expose more flesh.
3. Place the prepared plums in a large sterilised glass jar and add the muscovado sugar and coconut sugar.
4. Add the cacao nibs, coffee beans, split vanilla pod, lightly crushed allspice berries and half a small long pepper.
5. Pour in the dark rum, making sure the fruit and aromatics are well covered, then seal the jar tightly.
6. Store in a cool, dark place for 5 weeks, gently turning the jar every few days during the first two weeks to help dissolve the sugars.
7. Taste periodically from around the second week. Remove the coffee, long pepper or other spices early if their roasted or spicy character begins to dominate the plum.
8. When the flavour is rich and balanced, strain through a fine sieve, then filter again through muslin or a fine filter to remove fruit sediment and cacao particles.
9. Bottle the finished liqueur and allow it to rest for at least 4 weeks before serving, giving the rum, plum, cacao and spice flavours time to integrate.