

Pomelo after Dark

Pomelo After Dark - Bitter Pomelo & Whiskey Night Liqueur



Pomelo After Dark is a citrus liqueur shaped by shadow rather than light. Built on whiskey, it draws out pomelo's bitter flesh and aromatic peel, letting depth replace brightness. Black lemon adds dry, smoky acidity, while brown sugar softens the edges with a quiet molasses warmth. Cloves and nutmeg stay subtle, supporting rather than dominating, giving the liqueur structure and gentle heat. The result is layered and restrained, unfolding slowly with notes of peel, smoke, and spice. This is a liqueur for late hours, meant to linger in the glass and on the palate, revealing complexity over time.

Ingredients

- Whiskey - 1 L
- Red Pomelo (no pith) - 750 g
- Pomelo peel - 3 strips
- Black lemon (loomi) - 1 whole
- Brown sugar - 180 g
- Cloves - 4
- Nutmeg - ½ whole



Preparation

1. Wash the pomelo thoroughly and remove three wide strips of peel, avoiding excess pith.
2. Peel and separate the pomelo flesh, ensuring all white pith is removed.
3. Lightly bruise the pomelo flesh to release juice.
4. Place pomelo flesh and peel strips into a large glass jar.
5. Crack the black lemon gently and add it to the jar.
6. Add cloves and lightly crush the nutmeg before adding.
7. Pour in the brown sugar.
8. Add the whiskey, fully submerging all ingredients.
9. Seal and store in a dark place for 3-4 weeks, shaking gently every few days, then strain and rest.