

Rasperum

Raspberry & Dark Rum Liqueur with Cacao, Muscovado and Warming Spices



Rasperum began with ripe raspberries gathered from my own garden and the idea of giving their bright summer character a darker, warmer setting. Instead of neutral vodka, dark rum brings notes of molasses, caramel and oak that naturally complement the fruit. Muscovado sugar deepens that richness, while cacao nibs add a dry chocolate edge. Cinnamon, vanilla and allspice sit quietly behind the raspberries, building warmth without turning the liqueur overly spiced. The result is a generous, full-bodied raspberry liqueur where fresh garden fruit meets dark rum, gentle cacao and warming spice—a bottle made for slower evenings and unhurried sipping.

Ingredients

- Dark Rum - 700 ml
- Raspberries - 700 g
- Muscovado Sugar - 180 g
- Cacao Nibs - 14 g
- Cinnamon - ½ small stick
- Vanilla - ¼ pod
- Allspice - 2 berries



Preparation

1. Sort the raspberries carefully, removing leaves, stems and any damaged fruit. Rinse gently if necessary and allow them to dry thoroughly.
2. Place the raspberries in a clean, sterilised glass infusion jar and lightly crush roughly one-third of them to release their juice.
3. Add the cacao nibs, cinnamon, split vanilla pod and lightly crushed allspice berries.
4. Pour in the dark rum, making sure the raspberries and aromatics are well covered. Seal the jar tightly.
5. Store in a cool, dark place for 14 days, gently turning the jar every couple of days. Taste periodically after the first week to monitor the cacao and spice extraction.
6. Remove the cinnamon and allspice if their flavours become sufficiently pronounced, allowing the raspberries, cacao and vanilla to continue infusing if needed.
7. Strain through a fine sieve without aggressively pressing the fruit, then filter again through fine muslin or a suitable filter for a cleaner finish.
8. Add the muscovado sugar gradually to the strained infusion, stirring until completely dissolved. Taste and adjust only if necessary, keeping the raspberry and rum character prominent.
9. Bottle and leave Rasperum to rest for at least 4 weeks in a cool, dark place so the fruit, cacao, rum and spices can integrate.