

# Rum Roaster

## Dark rum nut roaster with toasted seeds and warm spice



Rum Roaster was born from the warmth of a kitchen where nuts crackle in a pan and the air fills with rich, golden aromas. In this liqueur, dark rum meets a quartet of toasted almonds, cashews, walnuts, and sesame seeds, each adding depth and character. Raisins bring gentle sweetness, while brown and coconut sugar melt into a caramel glow. A touch of honey softens the edges, and spices drift through like a comforting whisper. Crafted slowly, it captures the essence of winter fires, shared laughter, and flavours that linger long after the glass is empty.



### Ingredients

- Dark Rum - 1 L
- Almonds - 100 g
- Cashew Nuts - 100 g
- Walnuts - 100 g
- Raisins -100 g
- Sesame Seeds - 50 g
- Brown sugar - 100 g
- Coconut sugar - 100 g
- Honey - 50 g
- Vanilla - 1/2 stick
- Star Anise - 1 star
- Cinnamon - 1 stick

### Preparation

1. Toast almonds, cashews, walnuts, and sesame seeds until lightly golden and aromatic.
2. Warm 100 ml rum with brown sugar, coconut sugar, and honey until dissolved; let cool.
3. Split the vanilla, break the cinnamon, and keep the star anise whole.
4. Add nuts, raisins, and spices to a clean 2L jar.
5. Pour in the cooled sweetened rum mixture.
6. Add the remaining rum to fully submerge everything.
7. Seal and infuse for 21–30 days, shaking every few days.
8. Taste after 3 weeks and extend infusion if deeper flavour is desired.
9. Strain, filter until clear, bottle, and rest for 7–10 days.