

Sitaphal Twist

Gin sitaphal twist with creamy sugar apple and spice

Sitaphal Twist begins where tropical sweetness meets botanical crispness. The soft, fragrant pulp of sugar apple melts into gin, creating a playful blend of creaminess and clarity. Coconut sugar adds warm caramel tones, while mishri brightens the sweetness with a gentle sparkle. Honey smooths the edges, and the spices step in quietly—black cardamom drifting with smoky depth, pepper offering a tiny bite, star anise softening the aroma, and mace lifting everything with a light floral warmth. Lime ties it all together, giving this liqueur its bright, refreshing twist.



Ingredients

- Gin - 1 L
- Sugar Apple Pulp - 800 g
- Lime - 1 (Juice and Zest)
- Coconut Sugar - 100 g
- Mishri Sugar - 50 g
- Honey - 50 g
- Black Cardamom - 1 pods
- Black Pepper - 6 peppercorns
- Star Anise - 1/2 star
- Mace - 1 blade

Preparation

1. Add the sugar apple pulp to a clean glass jar and loosen it with a spoon.
2. Mix in coconut sugar, mishri, and honey, letting them soften briefly.
3. Pour in the gin and stir until the sweetness starts to blend through.
4. Add black cardamom, peppercorns, star anise, mace, and both lime juice and zest.
5. Stir well so the spices and citrus weave into the fruity base.
6. Seal the jar tightly and store it in a cool, dark place for 18-21 days, shaking every few days.
7. Strain through a fine sieve, then again through muslin for a smooth, polished texture.
8. Let the liqueur rest for 5-7 days to balance and settle.
9. Bottle and enjoy chilled, neat, or lightly iced.