

Sweet Kokum

Sweet kokum vodka with coastal citrus and gentle spice



Sweet Kokum is a sunlit blend of coastal nostalgia and indulgence. Using candied kokum, this version turns the fruit's natural tartness into a soft, ruby sweetness kissed by the sea. Ginger adds warmth, white pepper a teasing spark, while muscovado sugar and honey deepen its golden heart. Finished with a squeeze of lemon, it becomes a bright, layered liqueur — sweet, spicy, and gently tangy. Every sip feels like a summer memory steeped in time, where coastal flavors dance in smooth vodka harmony.



Ingredients

- Vodka – 300 ml
- Kokum Fruits (Candied) – 200 gr
- Ginger – 2cm
- Brown Muscovado Sugar – 30 gr
- Honey – 10 gr
- Lemon – ½ (Juice)
- Peppercorns (White) – 5

Preparation

1. Slice candied kokum pieces into smaller chunks if large.
2. Peel and thinly slice the ginger.
3. Lightly crush white peppercorns to open their aroma.
4. Add kokum, ginger, and pepper to a clean glass jar.
5. Add brown muscovado sugar and honey.
6. Pour vodka over ingredients until fully covered.
7. Add fresh lemon juice and stir gently.
8. Seal and store in a cool, dark place for 10-14 days, shaking every 2-3 days.
9. Strain through fine cloth, bottle, and rest 5 days before serving chilled.