

Tropical Tadka

Goan feni, rum and pineapple with tropical tadka heat

Tropical Tadka is a fiery love letter to India's coast — where sweetness meets spice in a golden swirl of sunshine and spirit. Ripe pineapple bursts with tropical cheer, while coconut and cane sugar melt into sun-kissed caramel warmth. The duet of feni and dark rum gives the drink its bold Goan soul, wrapped in whispers of cardamom, cinnamon, and peppercorn. Just as you settle into the sweetness, a flicker of chili and ginger flares alive — a playful spark that lingers like a sunset over the Arabian Sea, daring, warm, and unforgettable.



Ingredients

- Feni – 500 ml
- Dark Rum – 500 ml
- Pineapple – 1 kg (ripe, peeled, diced)
- Coconut Sugar - 100 g
- Cane Sugar - 100 g
- Honey – 50 g
- Black Cardamom – 1 pod, lightly crushed
- Green Cardamom – 2 pods
- Dried Red Chili Flakes – $\frac{1}{2}$ Tea spoon
- Cinnamon – $\frac{1}{2}$ stick
- Black Peppercorns – 6
- Ginger – 1 inch, sliced

Preparation

1. Peel, core, and dice the pineapple into small chunks.
2. Add fruit to a clean, sterilized 1.5 L glass jar.
3. Sprinkle in coconut sugar, cane sugar, and drizzle with honey.
4. Add lime zest if desired for brightness (optional).
5. Drop in all spices: black and green cardamom, chili flakes, cinnamon, peppercorns, and sliced ginger.
6. Pour in feni and dark rum until everything is submerged.
7. Seal tightly and shake gently to help dissolve the sugars.
8. Store in a cool, dark spot for 4-5 weeks, shaking every few days in the first week, then weekly.
9. Strain through fine cloth, rest for 5-7 days, then bottle.