

Zest Nam

Zest Nam - Vietnamese Key Lime & Gin Liqueur with Spice Lift



Zest Nam was born on humid Vietnamese afternoons where tiny key limes cut through the heat with electric brightness. Built on a clean gin base, this liqueur captures that moment when citrus oils burst into the air as the fruit is sliced open. The addition of honey softens the sharp edges, while ginger and cardamom bring a quiet warmth beneath the surface. A whisper of white pepper lifts the finish, giving it a subtle spark. Made in Vietnam from local gin and sun-ripened key limes, Zest Nam is both refreshing and expressive — a small bottle of tropical energy with a refined botanical core.

Ingredients

- Gin - 1 L
- Key Limes - 300 g (halved)
- Cane sugar - 150 g
- Honey - 60 g
- Lime - 1 (Zest of 1/2)
- Ginger - 3 slices
- Dried Turmeric Root - 3 cm
- Cardamom - 1 pod
- White pepper - small pinch



Preparation

1. Wash and halve the key limes to expose juice and peel.
2. Remove zest from half a lime, avoiding white pith.
3. Place limes and zest into a clean glass jar.
4. Add dried ginger root, cardamom pod (lightly crushed), and a pinch of white pepper.
5. Pour in the gin, ensuring all ingredients are fully submerged.
6. Seal and infuse in a cool, dark place for 3–5 days, shaking gently once daily.
7. Taste from day 3; stop infusion when balance feels bright and not bitter.
8. Strain thoroughly, then stir in cane sugar and honey until dissolved. Bottle and rest 3–5 days before serving.