

Nonna's Limoncello

Strainer

Pot

Big Jars or bottles

Ingredients

9 Organic Lemon, this is a must

1L Grain Alcohol, you can use 100% pure vodka

1.5 L Water

700 grams White sugar



Instructions

1. Peel 9 organic lemons. Make sure you only peel the skin without getting the white part of the lemon.
2. Place the lemon skins in a big jar and add grain (pure) alcohol. Seal the jar and let it infuse for 3 weeks (check it every 7 days and shake it well each time)
3. The lemon rind needs to soak in this liquid for at least 21 days for Limoncello to be bold yellow in colour and full of flavour.
4. Bring 1.5 litres of water to a boil and add 700 grams of white sugar.
5. When the water cools add the marinated yellow alcohol to the water using a strainer so the lemon skins don't go into the limoncello.
6. Put a glass of water into the jar, mix it around and add it to the mix. This will get the most flavour out of the lemon mix for the limoncello to be full of bold flavour.
7. Now mix the limoncello well for a couple of minutes.
8. With 1.5lt of water and 1lt of grain alcohol you should be able to get almost 3l of limoncello.
9. Fill up empty glass bottles with the limoncello.
10. Put one bottle of limoncello in the fridge and store the other ones in a dry cool place.