

The Traveling Kitchen

LIMONCELLO

Makes around 2 liters

10 organic Lemons

1 liter of 95% alcohol (Everclear is best but you could use vodka)

1 liter of water

1kg sugar

- Make sure you buy organic lemons for this limoncello. Regular lemons are often coated in wax and this will not be so good in your drink! Clean the fruit with a damp cloth and then zest the lemons with a vegetable peeler. Make sure to take only the yellow part of the peel; even the smallest bit of the white pith will make your limoncello taste bitter.
- In a clean dry jar, with a tight-fitting lid, combine the zest with the alcohol and leave to infuse in for about 20 days. Store in a cool dark place, giving the jar a shake every few days.
- After 20 days, filter the liquid using a kitchen sieve or clean muslin.
- Make the syrup by mixing the water and sugar in a pan and bring to the boil. Simmer for 15 minutes, then cool.
- Once cooled, add to the strained alcohol and lemon infusion.
- Leave the mixture to stand for another 10 days and then pour into sterilized bottles.