

Limoncello



🍷 For about 2600 ml of Limoncello

Ingredients

the zests of 10 untreated lemon
1 litre of alcohol at 90°
1,2 litre of water
750 g of sugar

more or | english recipes
LESS | of PAPPA-REALE .NET

Method

Soak lemons in cold water and with a sponge wash them well. Get from lemons, with a potato peeler, the zests.



Put the zests in the alcohol and leave in infusion for 40 days in a glass container tightly closed. Take the zests off and put them in infusion for 24 hours in a syrup got by dissolving sugar in hot water.



Take the zests off and combine the syrup to the alcoholic infusion. Let the mixture rest for 20 days, then filter and bottle. Keep a bottle of Limoncello in the fridge in order to always serve cold.
