

# Limoncello Recipe – Nonno Palmisano



## Ingredients:

10-11 Lemons  
1 (750 ml) bottle Vodka or Grain Alcohol

3 1/2 cups Water  
2 1/2 cups Sugar

## Directions:

1. Using a vegetable peeler, remove the peel from the lemons in strips (reserve the lemons for another use).
2. Place the lemon peels in a 2-quart container. Pour the vodka over the peels and cover with air-tight lid. Steep the lemon peels in the vodka for 21 – 30 days at room temperature. Gently shake the container daily so lemon zest is always surrounded by alcohol.
3. After the steeping is done, stir the water and sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes.
4. Cool completely. Pour the simple sugar syrup over the vodka mixture. Cover and let stand at room temperature overnight.
5. Strain the limoncello through a mesh strainer. Discard the peels. Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 24 hours and up to 1 – 2 weeks. Serve chilled.

Makes 2 Bottles

**Chef Note:** This can be made also with Oranges (Arancello) and Limes (Limecello). Adjust the amount of fruit to accommodate the recipe.

# Crema di Limoncello Recipe (a creamy version of Limoncello)



## Ingredients:

10-11 Lemons

1 (750 ml) bottle Vodka or Grain Alcohol

3 1/2 cups milk or almond milk

2 vanilla beans

2 1/2 cups sugar

Follow Steps 1 & 2 in Original Recipe.

3. In a saucepan, on medium heat, split and steep the vanilla beans in the milk (I like to use almond milk as it has a longer shelf life). Add the sugar and stir until dissolved. Cool completely.

Simply substitute this milk mixture for the simple syrup in the original Limoncello and continue with Steps 4 & 5.