



## For **1** Litre of Limoncello Liquor or Cream of limoncello Liquor

### FIRST STEP

**100gr** - ORGANIC LEMON ZEST (only the lemon skin)  
**500ml** - PURE ALCOHOL (95%)

Peel the lemons and put together lemon zest and pure alcohol, let it marinate for a week into a cupboard away from any light. During the marinating period, every some time stir the liquid and put it back again.

### SECOND STEP

After **1** week you will melt

**300gr** - SUGAR  
**500ml** - WATER

in order to have a sort of sugar syrup

### THIRD STEP

Add the (cold) sugar syrup into the container where you have marinated the lemon zest with pure alcohol, give it a good turn/stir.

### FOURTH STEP

Then have a very tight strainer (or you can have a cotton cloth into it) and strain the all in a clean container then bottled it and let it go into the freeze for at least 24 hours before enjoying it. 😊

### Tools needed:

Potatoes peeler - Strainer (+ white cotton cloth) - Steel or glass Containers with a lid  
Long cocktail spoon - Limoncello bottles



## Let us now have a “Creamy Limoncello Liquor”

Instead of melting sugar ~~into to the water~~, on a kitchen stove you melt sugar together with 250ml (8,45 ounce) of double running cream and 250ml of milk, bring the all to boil.

Then once it cooled down, you will mix the above together with the **strained lemon pure alcohol liquid** (for the creamy limoncello liquor while marinating the lemon zest you can also add a vanilla bean together), you may also use an immersion blender to fine up the cream of liquor.

Once you mixed all, bottled it and let it go into the freeze for at least 24 hours before drinking it.... 😊

If you like to have an “Orange liquor” drink, you just have to go for the same procedure replacing the lemons with oranges.

Cheers!!! 😊