

Kilner Traditional Homemade Limoncello Recipe

Ingredients

- 1 Litre Vodka
- 500g Caster Sugar
- 700ml Boiling Water
- Zest of 5 Lemons (Grated)

Equipment

- 2 Litre Glass Jar
- 1 Litre Glass Bottle
- Large Saucepan
- Funnel

Method

1. Using boiling water sterilise a 2 litre Kilner glass jar.
2. Bring 700ml of water to the boil and add the sugar. Continue to heat gently until all the sugar has dissolved and leave to cool.
3. Add your grated lemon zest to the sterilised Kilner jar and pour in the vodka.
4. Using a Kilner funnel pour in the sugar syrup over the lemon zest and vodka in the jar. Seal and shake well until thoroughly mixed.
5. For 2 weeks, leave in a cool, dark place, then shake thoroughly again. Repeat the same process every 2 weeks until the zest becomes colourless.
6. Sterilise a 1 litre Kilner glass bottle and sieve the limoncello and then pour into your sterilised bottle.
7. Once you have completed the above steps, store in a cool dark place or fridge and use as a liqueur.