

Peter Byford's Winning Limoncello recipe

For Competition 17th February 2025

Ingredients:

3 lemons

400 ml of Vodka

170gms sugar

400ml of water

Method:

1. Peel zest from lemons removing any white pith.
2. Place zest in large jar and pour over the vodka.
3. Seal and leave in a cool dark place for 2 weeks.
4. Strain the liquor through a muslin cloth and discard the peel.
It should have turned bright yellow.
5. Make a sugar syrup boiling half the water with the sugar until is fully dissolved.
6. Take off the heat and add the remaining cold water to the mixture to cool it down.
7. Once completely cooled, add the sugar syrup to the yellow vodka.
8. Transfer the Limoncello to sterilised bottle or jar for storage in cool dark place until needed.