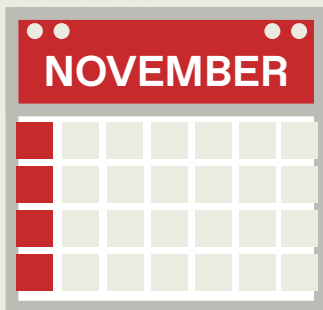
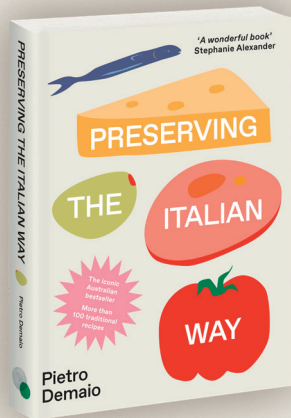


# PRESERVING THE ITALIAN WAY

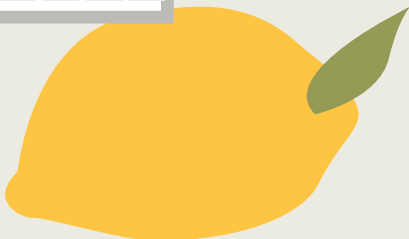
Pietro Demaio

## Limoncino liqueur from Capri

*Limoncino di Capri*



plum.



This recipe produces a liqueur that, as a friend once stated, ‘warms places in my body that I did not even know I had’.

peel of 10 lemons (make sure to remove the bitter white pith)  
1 litre 60% proof alcohol  
270 g sugar

Place the lemon peel in a jar and pour over the alcohol, then seal and leave to stand for 10 days. If you allow the skins to remain in the alcohol too long, the final *limoncino* will be cloudy rather than golden and clear. Strain the lemon-infused alcohol into a container, then add the sugar and 670 ml of water. Cover and allow to stand for approximately 1 month, then siphon into a clean bottle (see steps 1–2, page 21) and store in a cool, dark place for up to 1 year.

Before you drink the *limoncino*, place the bottle in the freezer and serve ice cold. This allows the alcohol to be a little disguised, erupting like Vesuvius inside your stomach.

### Variation

#### **Cream of limoncello**

Use the peel of only 4 lemons (make sure to remove the bitter white pith), plus 1 litre 60 per cent proof alcohol, 1.3 kg sugar, 1.3 litres milk and 2 teaspoons vanilla essence.

Infuse the lemon peel in the alcohol for 5 days, then strain the lemon-infused alcohol into a container and set aside. Heat the milk and sugar and bring to the boil for 2–3 minutes. Strain the milk mixture into a container and allow to cool. Repeat this process twice more. After the third time it has cooled, add the vanilla essence, strain and mix with the lemon-infused alcohol. Siphon into a clean bottle (see steps 1–2, page 21) and stand for 1 week, then serve ice cold from the freezer.

Other variations include Antonio’s ‘secret’ (not anymore, now everyone will know it) of adding 2–3 lemon leaves and the peel of 1 lime to the alcohol infusion. This will produce a much tangier taste. You could also use any other citrus peel – the peels of 6–8 oranges will produce a Grand Marnier-like liqueur, for example.

