

Mad Millie Limoncello



Create your own blend of homemade limoncello with the Mad Millie Limoncello Kit.

INGREDIENTS

- 8 Lemons
- 750mL (25 US fl oz) Store bought vodka
- 3/4 cup (150 g/5.3 oz) White sugar
- 0.5 mL Mad Millie flavour

METHOD

1. Peel 8 lemons. Try not to get too much of the white pith as this will make it bitter.
2. Combine the lemon peel and 750mL (25 US fl oz) vodka in the jar. Seal and steep for 3 days at room temperature, out of direct sunlight.
3. In a saucepan stir 1 cup (250mL) of water with 3/4 cup (150g) white sugar over a medium heat until the sugar dissolves. Set aside to cool.
4. Sterilise the bottles by running them under water so they are wet before placing in the microwave, on high power, for 1 minute. Be careful removing them as they will be very hot.
5. Line the funnel with the muslin cloth and pour the limoncello through it to remove the peel.
6. Pour the sugar syrup evenly between the two bottles. Seal with the corks and gently shake the bottles to mix.
7. To create a unique flavour mix, add 0.5mL of flavour (measure with your pipette). Give the limoncello a good shake, taste and add more flavour as desired.
8. Place the bottles in the freezer and enjoy when cold! Limoncello is best served straight from the freezer in a shot glass or with ice and sparkling water or tonic.