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Easy Limoncello (Sous vide Limoncello Recipe)

Recipe Type Cocktails
Course Italian

Prep Time 1 hour
Cook Time 3 hours

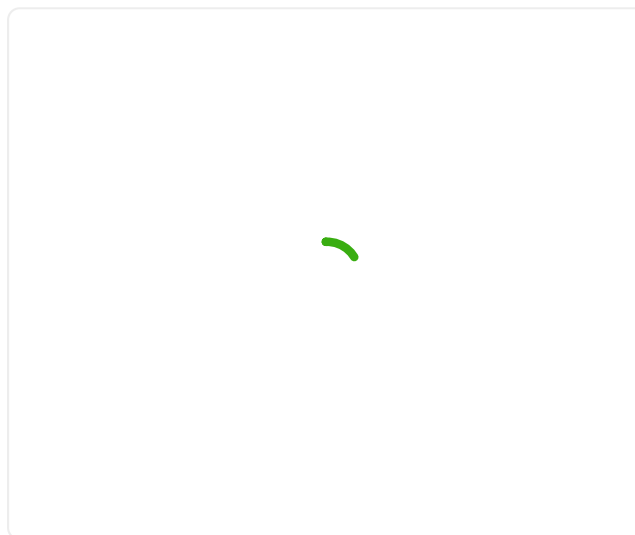
Total Time 4 hours

Servings 2 quarts

Author Ventura Limoncello

Ingredients

- 10 lemons organic
- 1 1/2 cups sugar fine
- 960 ml water
- 960 ml 90° vodka



Instructions

1. Fill your sous vide cooker with water and preheat to 135F/57C.
2. Using a sharp kitchen knife or vegetable peeler, peel the lemons to remove the zest. Be careful not to peel too deep or you'll include the pith. You can remove the pith by scraping them gently.
3. Place the lemon zest into a large ziplock bag. Add the vodka. Cook it for 2 hours.
4. Place the sugar in a saucepan with water. Bring to a boil over medium heat. Stir once in a while to allow the sugar to dissolve completely.

are into a pitcher. Add the sugar mixture to it and

zer before serving.

