



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

FOLLOW THIS SIMPLE HOW TO GUIDE



1 Peel 8 lemons.
Try not to get too much
white pith as this will
make it bitter.



2 Combine the lemon peel
and 750 mL (25 US fl oz)
vodka in the jar. Seal and
steep for 3 days at room
temperature, out of
direct sunlight.



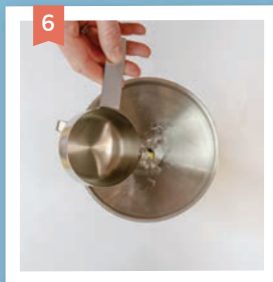
3 In a saucepan stir 1 cup
of water with $\frac{3}{4}$ cup
(150 g) white sugar over
a medium heat until the
sugar dissolves. Set
aside to cool.



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. Give the
limoncello a good shake,
taste and add more
flavour as desired.



8 Place the bottles in the
fridge and enjoy once
cold! Limoncello is best
served chilled in a shot
glass or with ice and
sparkling water or tonic.