

B-J's Family Favourite Recipes

Aziade's Limoncino

This recipe is from our Italian Sephardi cousin Aziade Cevidalli. It's a liqueur which I suppose is the Sephardi equivalent of the Ashkenazi Cherry Brandy.



Ingredients

5-6 lemons
500 g/2 oz/1 cup sugar
1 bottle of 45% vodka, or to taste
(the Italians use $\frac{1}{2}$ ltr 90%
ethyl alcohol diluted with $\frac{1}{2}$ ltr water,
but use vodka if alcohol is unobtainable)



Shirley Holton

Method

Peel the lemons to get the zest - cut the zest into small pieces. Put the zest, sugar and alcohol into a large jar or other vessel, put the lid on and leave for 10 days, shaking the jar once every day.

After 10 days open the jar and filter the contents into the required container (usually a bottle). Before using it keep in the freezer for at least a day. We keep it in the freezer all of the time.

L'Chaim

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Compiled, designed and produced by Stan Rose for British-Jewry

Recipe No.

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