

LIMONCELLO CREAM LIQUEUR

Servings / Yield

Makes about 3 quarts (roughly 48 servings of 2 oz each)

Total Time

- **Prep:** 20 minutes
- **Infusion:** 7 days
- **Cooling & Combining:** 2 hours
- **Resting in Freezer:** 7 days
- **Total:** Approx. 14 days

Ingredients

For the Lemon Infusion

- Peel of **8 untreated lemons** (yellow zest only, no white pith)
- **750 ml grain alcohol** (Everclear 151 Proof or similar)

For the Cream Base

- **6 cups whole milk**
 - **4 cups granulated sugar**
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Instructions

1. Prepare the Lemon Peel — 10 minutes

Using a vegetable peeler, remove only the yellow zest of the lemons. Be sure no white pith remains — it can turn the liqueur bitter.

2. Infuse the Alcohol — 7 days

Place the lemon peel in a large (3-quart) glass jar. Add the alcohol, seal tightly, and store in a **cool, dark place for 7 days**.

3. Make the Milk Syrup — 20 minutes + cooling time

In a saucepan, heat the milk and sugar over **low heat** until the sugar fully dissolves (about 15–20 minutes).

Remove from heat and allow the mixture to cool completely to **room temperature**.

Important: The sugar–milk mixture must be fully cooled before combining to avoid curdling.

Cooling time: **1–2 hours**

4. Combine — 5 minutes

Strain lemon peels from the alcohol.

Pour the cooled milk syrup into the infused alcohol and mix thoroughly.

5. Filter & Bottle — 15 minutes

Pour the mixture through a fine sieve lined with cheesecloth.

Transfer to sterilized glass bottles and seal tightly.

6. Rest in Freezer — 7 days

Place the bottles in the freezer for **one week** to allow the flavors to mellow and the texture to become velvety.

To Serve

Serve **ice cold**, straight from the freezer. Shake gently before pouring.

Tips & Tricks

- Organic lemons provide the best aroma and flavor.
 - Double-filtering results in an even silkier texture.
 - Replace 1 cup of milk with heavy cream for a richer consistency.
 - Store the liqueur **in the freezer** for perfect thickness.
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Variation: Classic Lemon Liqueur (No Dairy)

Replace the milk with **6 cups water**.

Boil water with sugar, cool completely, then mix with the infused alcohol.

Store refrigerated or in the freezer.