
Typ: Verschiedenes

Quelle: Asda Magazine, Dec 2011

Bemerkungen:

Zutaten: 6 unwaxed lemons
500 g caster sugar
1 L Vodka

Rezept:

1. Carefully remove the peel from the lemons with a vegetable peeler, taking care not to include any of the white pith. Squeeze out the juice from the lemons and set aside.
2. Put the caster sugar in a pan with 200 mL water, then stir over at low heat until the sugar has dissolved. Add the lemon peel to the pan, bring to the boil and simmer for 15 minutes.
3. Add the Juice, bring back to the boil and simmer for another 5 minutes. Leave to cool for 15 minutes.
4. Put in a large jar and add the vodka. Cover tightly and leave for two weeks shaking the jar very gently every two days.
5. Strain the liqueur and pour into bottles. Add a strip of zest to each. Serve chilled as an after-dinner treat.