



Creamy Limoncello

 Vegetarian  Gluten Free

READY IN



140 min.

SERVINGS



4

CALORIES



1043 kcal

BEVERAGE

DRINK

Ingredients

- 8 lemon zest
- 2 quarts reduced fat milk 2%
- 3 cups vodka
- 2 cups sugar white

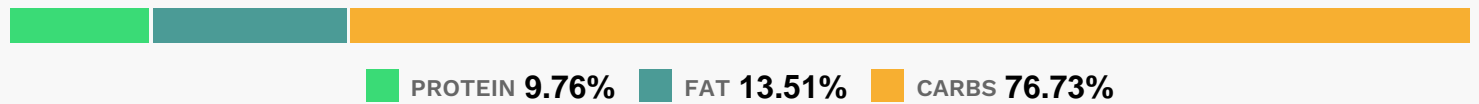
Equipment

- pot
- sieve

Directions

- Combine lemon zest and vodka in an airtight container. Cover and place in a cool, dark space, shaking the container to redistribute the lemon zest once a day for 5 days.
- Pour milk and sugar into a large pot and bringing to a low boil, stirring often, until the sugar has dissolved.
- Remove from heat and allow milk mixture to cool to room temperature. Slowly strain vodka mixture into the milk using a sieve. Discard the lemon zest.
- Pour limoncello into a capped bottle and place in the freezer to chill for 1 hour.
- Serve cold.

Nutrition Facts



Properties

Glycemic Index:21.27, Glycemic Load:69.81, Inflammation Score:-7, Nutrition Score:15.628695684931%

Nutrients (% of daily need)

Calories: 1043.03kcal (52.15%), Fat: 9.72g (14.96%), Saturated Fat: 5.95g (37.2%), Carbohydrates: 124.23g (41.41%), Net Carbohydrates: 122.96g (44.71%), Sugar: 124.24g (138.05%), Cholesterol: 37.85mg (12.62%), Sodium: 225.91mg (9.82%), Alcohol: 60.12g (100%), Alcohol %: 9.96% (100%), Protein: 15.79g (31.59%), Calcium: 584.89mg (58.49%), Vitamin B2: 0.92mg (53.92%), Phosphorus: 445.76mg (44.58%), Vitamin B12: 2.51µg (41.8%), Vitamin C: 16.43mg (19.91%), Potassium: 685.45mg (19.58%), Selenium: 12.51µg (17.88%), Vitamin B5: 1.72mg (17.23%), Zinc: 2.31mg (15.41%), Magnesium: 53.85mg (13.46%), Vitamin B1: 0.2mg (13.38%), Vitamin B6: 0.2mg (10.02%), Vitamin A: 488.64IU (9.77%), Folate: 25.22µg (6.3%), Fiber: 1.27g (5.09%), Manganese: 0.07mg (3.51%), Copper: 0.06mg (3.22%), Vitamin B3: 0.48mg (2.42%), Iron: 0.26mg (1.44%), Vitamin E: 0.17mg (1.15%)