

Nocino (Walnut Liqueur)



Ingredients

- 30 green English walnuts, early enough in the season so that they are easily cut with a knife
- 2 cinnamon sticks
- 5 whole cloves
- 1 (1-inch) piece vanilla bean
- Zest 1 lemon, cut into strips using a vegetable peeler
- 2 1/2 cups granulated sugar
- 1 liter vodka

Info

- **Prep:** 15
- **Cook:** -
- **Serves:** 1 quart
- [Source](#)

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Directions

1. Rinse and pat dry the walnuts. Cut them into quarters with a sharp chef's knife or cleaver.
2. Put the walnuts, spices, zest, sugar, and vodka into a large glass container. The vodka should cover the walnuts. Cover and shake to mix well.
3. Store for 6 weeks, shaking daily: As the days go by you will notice that the color of the nocino gets darker and darker.
4. When bottling, sterilize bottles then strain through cheese cloth to remove solids. Cork tightly.

Best a year after it was first bottled

[green walnuts](#), [walnuts](#), [foraging](#), [nut](#), [tree nut](#), [liqueur](#), [alcohol](#), [cocktail](#), [ingredient](#), [cheap](#)

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