

**For Immediate Release**



Amy Mironov Janish  
amironovjanish@talbertcom.com  
212-675-5525

**Limoncé Steps into the Kitchen with Easy Recipe Ideas**  
*Add a Twist of Citrus to your Favorite Foods with Limoncé Limoncello*

Limoncello has donned an apron and entered the world of culinary arts, adding a twist of citrus to a range of fabulous foods. Known as a marvelous, chilled, warm weather aperitif, Limoncé (\$21), Italy's number one selling limoncello, is showing its versatility by adding its zesty lemon flavor to all sorts of dishes, both savory and sweet. Perfect by itself and always delicious when incorporated into a cocktail, Limoncé is also a natural ingredient for a number of food recipes, brightening dishes with the addition of its fresh lemon character and hint of sweetness.

Classic recipes such as Roast Cornish Game Hens, Grilled Shrimp Risotto and Herbed Pork Tenderloin get an extra touch of sophistication with the addition of this smooth Italian lemon liqueur. Light and airy with a silky texture, Limoncé Blueberry Semifreddo is summer's perfect dessert, while a batch of Limoncé Glazed Sugar or Almond cookies make a terrific treat any time of day. Developed specifically for the home cook, the recipes are simple to prepare, and have been tested, tasted and received satisfied two thumbs up.

A gold medal winner at the 2008 San Francisco World Spirits Competition, Limoncé is crafted in Trieste, Italy, from the essence of Mediterranean sun-ripened lemons. Steeped in fine spirits in order to extract the essential oils and aromas from the fruit, Limoncé is then tempered with a bit of sweetness, the result is a lemon liqueur of extreme suavity—the perfect balance between tart and sweet.

This summer, when making your shopping list, remember to add some Italian spirit into the kitchen and whip up one of these delicious and easy recipes featuring Limoncé. For additional food and cocktails recipes along with other information on Limoncé Limoncello, please visit [www.Limonce-USA.com](http://www.Limonce-USA.com).