



Ordine del Nocino Modenese
Torre Medioevale C.so Umberto I Spilamberto (Mo)

NOCINO RECIPE ACCORDING TO THE ANCIENT TRADITION OF THE ORDER OF NOCINO MODENESE

INGREDIENTS:

1 litre of alcohol (95°) (not flavoured).

700-900g sugar

1 kg walnuts (33-35 walnuts approximately, according to size)

The walnuts used must be untreated – better still if naturally organic.

They must also be picked, in accordance with tradition, around the time of the feast of St. John the Baptist (24th June), or within the period June 6-24.

To check for the right consistency, prick the walnut with a pin or cut it through the middle with a knife.

Optional:

Cloves and cinnamon are the only suggested flavours to be added, though their use is optional. If they are added, they should be used sparingly so as not to detract from the harmonious walnut taste of the liqueur.

PROCEDURE:

After gathering the walnuts, cut them into quarters and put them in a glass bowl with sugar, then leave them in the sun for 1-2 days, mixing occasionally, before adding alcohol and flavours.

The liquid obtained should then be covered and placed in semi shade, occasionally opened and mixed, before filtering no earlier than 60 days (normally in December before Christmas)..

It is better to bottle it in dark glass bottles or decant it into small wooden casks. Chestnut or oak casks can be used, as long as they are suitable for this purpose.

The nocino must be conserved in a cool, dry place for a minimum period of 12 months.