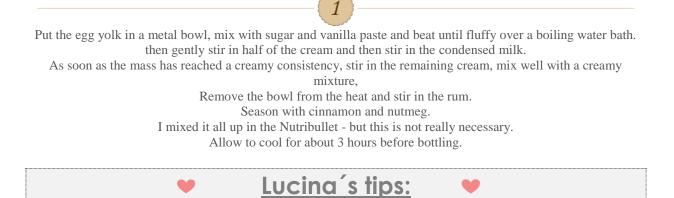


Lucinas christmas eggnog

amount	ingredients
8 pieces	BIO egg yolks
400 ml	cream
50 ml	milk
360 gr	sweetened condensed milk
80 gr	brown sugar
1 splash	Dr.Oetker vanilla paste
1 piece	knife tip of ground mashed nutmeg
1 piece	knife tip of grounded cinnamon
250 ml	rum or brandy

Preparation:



Try a shot of the liqueur over vanilla ice cream with hot raspberries. Never hit the eggs on direct fire. Also watch over the water bath so that the eggs are not too hot - always stir / beat hard. Keep the cream and condensed milk within reach.

I wish good luck and happy drinking

your Lucina Cucina

Rezept von Lucina-Cucina auf cina-cucina.com/index.php/en/recipes/christmas-bakery/lucina-s-christmas-eggnogg/251