



## Lucinas christmas eggnog

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

### Preparation:

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Put the egg yolk in a metal bowl, mix with sugar and vanilla paste and beat until fluffy over a boiling water bath. then gently stir in half of the cream and then stir in the condensed milk.

As soon as the mass has reached a creamy consistency, stir in the remaining cream, mix well with a creamy mixture,

Remove the bowl from the heat and stir in the rum.

Season with cinnamon and nutmeg.

I mixed it all up in the Nutribullet - but this is not really necessary.

Allow to cool for about 3 hours before bottling.



### Lucina's tips:



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