

EGGNOG



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients :

- 4 large eggs - 150 g granulated sugar - ½ tsp dried nutmeg - ¼ tsp ground cinnamon - 1 tbsp cognac
 - 1 tbsp bourbon - 190 g whole milk - 130 g double cream
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1. Crack the eggs into the blender jug and turn the dial to SPEED 4, press AUTO and blend for 30 seconds.
2. Remove measuring cap and pour in the sugar, replace cap, press AUTO and blend for 20 seconds.
3. Remove lid and add the spices, bourbon, milk and double cream. Replace lid and turn the dial to smoothie setting and press AUTO.
4. Place blender jug in the fridge or alternatively pour mixture into an airtight container and refrigerate for a day to allow flavours to combine.
5. To serve, blend the mixture again in the blender jug for 10 seconds on SPEED 4 until combined. Top with grated nutmeg and a cinnamon stick.

Blender ■

POWER BLENDER ■