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# CEYLON SPICED CHAI EGGNOG



Drink : Mocktails/Iced Tea

## Ingredients

- 5 Egg Yolks
- 4 tablespoons Vanilla Sugar
- 1 tablespoon Dark Rum
- 250ml Cream
- 125ml Milk
- 250g Icing Sugar
- 125ml triple strength Dilmah Exceptional Ceylon Spice Chai Tea (brew 6g tea in 175ml water for 5 mins)

## Methods

- Beat the yolks and vanilla sugar for ½ hour.
- Dissolve the icing sugar in the spirit and then combine all the ingredients.
- Keep refrigerated until ready to drink.

The range of Dilmah Tea used :

- Dilmah Exceptionals

The variety of Dilmah Tea used in the recipe :

- Exceptional Ceylon Spice Chai