
DILMAH CEYLON CINNAMON TEA EGGNOG



Drink : Cocktails

Ingredients

Dilmah Ceylon Cinnamon Tea Eggnog

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

Methods

1. Beat the yolks and vanilla sugar for ½ hour. 2. Dissolve the icing sugar in the spirit and then combine all the ingredients. 3. Keep refrigerated until ready to drink

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Ceylon Cinnamon Spice Tea