Honey Eggnog

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- Sub Category Name
  Drink
  Cocktails
- Recipe Source Name
  The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type

  Fancy Glass

Used Teas

Gourmet Ceylon Supreme

Ingredients

Honey Eggnog

- 100ml Dilmah Ceylon Supreme Tea infused in fresh milk
- 30ml Brandy
- 1 Egg Yolk
- 25ml Bees’ Honey

Methods and Directions

Honey Eggnog

- Infuse the tea with warm milk for about 5-7 minutes.
- Combine all the ingredients into a Cocktail Shaker. Shake well and serve (Serves 2).

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