



Honey Eggnog

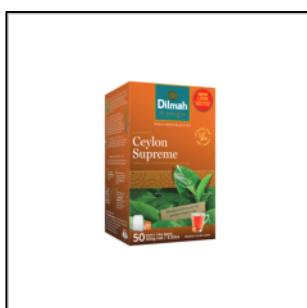


0 made it | 0 reviews



- 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).