



Dilmah Ceylon Cinnamon Tea Eggnog



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Peter Kuruvita

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

Dilmah Ceylon Cinnamon Tea Eggnog 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 and Directions

Dilmah Ceylon Cinnamon Tea Eggnog

- 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

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