

## Dilmah Ceylon Cinnamon Tea Eggnog



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- 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