



Ceylon Spiced Chai Eggnog



0 made it | 0 reviews



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This recipe incorporating the invigorating Dilmah Ceylon Chai tea is a brilliant twist on an age old classic that will captivate the senses in a swirl of tinsel and twinkling Christmas lights.

- Sub Category Name
 - Drink
 - Mocktails/Iced Tea
 - Cocktails
 - Tea Shakes
- Recipe Source Name
 - Real High Tea at Home Recipes
- Festivities Name
 - Christmas

Used Teas



Exceptional Ceylon
Spice Chai

Ingredients



Ceylon Spiced chai Eggnog

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

Methods and Directions

Ceylon Spiced chai 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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