CINNAMON EGG NOG (CHRISTMAS RECIPE)







- 1 Egg yolk
- 1883 Cinnamon syrup
- Bourbon
- Ground white pepper
- Hot milk

Egg nog is the American national drink at Christmas time. Here is a very moreish variation with a spicy zing.

INSTRUCTIONS

Frost a Toddy-glass rim with caster sugar and cinnamon powder. Place the egg yolk, Bourbon and syrup in the glass and two twists of the white pepper mill. Stir to obtain a smooth consistency, then add the milk (first heated using a steam wand). Garnish with a cinnamon stick and powder.

ASSOCIATED SYRUP



CINNAMON 1883