
SOFT NUTTY EGG NOG



Alcohol-free



Cold



Long
drink



INGREDIENTS

- 1883 Chocolate Hazelnut sauce
- Whole milk and or
- Almond milk
- 1 egg yolk

A cocktail traditionally served during Christmas celebrations enhanced by notes of hazelnut and chocolate.

INSTRUCTIONS

Pour all the ingredients in a small shaker tin and complete with ice. Shake well for 20 seconds. Strain in a Tumbler without ice. Decorate with chocolate chips and almonds.

ASSOCIATED SYRUP



CHOCOLATE
HAZELNUT SAUCE
1883