

Chai Coffee Eggnog

20–25 Min

Ingredients 1 Portions

= Kotányi Produkte

700 ml	Vodka
10	Eggs
450 g	Caster sugar
250 ml	Whipping cream
250 ml	UHT milk
1	Double espresso
1 pcs.	Bourbon Vanilla Pods, Whole
2 tbsp.	Chai Moment

Preparation

1. Add all the ingredients to a medium-sized saucepan and blend with a hand blender until smooth.
2. On a medium heat, thicken for approx. 20 minutes while stirring until a thick, creamy consistency is achieved (the mixture should be heated to approx. 70 °C, do not boil!).
3. Remove the eggnog from the stove, blend again until smooth and pour into sterilized jars while still hot. Seal the jars and store them in a cool, dark place. Use within three months.