

Eggnog

Let’s try a festive classic for Christmas. Easy and delicious - our Pace Farm eggs are perfect for hatching up this recipe.

Prep:	5 min
Cooking:	8 min
Serves:	4

Ingredients

- 3 Pace Farm eggs
- 1/3 cup caster sugar
- 2 1/2 cups milk
- 1/4 cup dark rum (optional)
- 1/4 cup brandy (optional)
- 1 cup thickened cream
- Ground Nutmeg, to serve

Method

1. Heat the sugar, Pace Farm eggs and milk on a medium-low heat.
2. Cook for 6-8 minutes whisking constantly.
3. Once thick take the mixture of the heat and add the brandy, rum and half the cream.
4. Pour into 4 glasses.
5. Mix the remaining cream with an electric mixture.
6. Top the glasses with the cream and sprinkle with nutmeg.

Notes

To win one of our Christmas giveaways post a photo of your creations on our page and hashtag us **#theenjoyableegg!** You can also follow all our **#pacefarmtips** where you’ll find inspiration and ideas for your Christmas cooking.