Eggnog



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

Prep:	5 min
Cooking:	8 min
Serves:	4
Makes:	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 egg 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.

If you are wanting to make this eggnog recipe in bulk, Pace Farm has bulk eggs for sale. The following products available for this recipe are:

- Fresh pasteurised whole egg

- Frozen pasteurised whole egg
- Whole egg powder