

EGGNOG

Make our easy eggnog recipe for the perfect festive party tipple.
This traditional Christmas drink uses just five ingredients



The exact lineage of eggnog isn't known but this classic winter warmer most likely originated in medieval Britain. By the 13th century, monks drank a concoction that contained eggs and figs, and it later became a winter drink for the aristocracy.

SERVES 4-6

- 50g caster sugar
- 4 egg yolks
- 1 tsp vanilla essence
- 397g can of condensed milk
- 100ml brandy

METHOD

- Put the sugar in a saucepan with 75ml water. Simmer until the sugar has dissolved, then cool and chill.
- Beat the yolks with the vanilla until smooth. Add the condensed milk, brandy and cooled sugar syrup, mixing well.
- Pour into a jug and chill for at least 2 hours. Serve within 24 hours, over ice.