



PANDAN EGGNOG

(Approx. 350 ml)

5 egg yolks

1 egg

1 tl vanilla extract

1 tl pandan extract

125 g caster sugar

150 ml Vodka

Set aside and ready; a sugar thermometer, saucepan and stainless-steel bowl that will fit on top (au-bain-marie), bowl of ice water (ice cubes optional), another bowl and fine sieve, a clean bottle or jar to pour the eggnog into.

1. Pour about 1½ cm of water in the saucepan and bring it to a simmer.
2. Place all ingredients except the Vodka in the bowl and whisk until mixed.
3. Place the bowl on the saucepan with simmering water and increase heat slightly (ensure that the bowl does not touch the water). Stir the mixture with a spatula (keeping the sides clean) and gradually add the Vodka. Allow the mixture to thicken, whilst continually stirring until it reaches a temperature of 62 degrees Celsius.
4. Remove the bowl immediately and place into the ice water bath. Continue to stir the mixture until it has cooled to room temperature.
5. Pass the eggnog through the sieve into the clean bowl and then pour into bottle or jar for storing.

Store the eggnog for up to 1 week in the refrigerator.

SERVING SUGGESTIONS

Serve a few tablespoons of eggnog with a dollop of whipped cream as a dessert. Mix it in a cocktail.