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## IRISH EGG NOG

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With Alcohol



Hot



Long drink



### INGREDIENTS

- 1 egg yolk
- 3cl Irish cream syrup 1883
- 5cl Irish whiskey
- 12cl cinnamon-infused milk

A variation on the famous American Christmas drink, which was also a hit with King Henri IV of France - he actually called his famous white horse Lait de Poule, after the drink's French name. A cocktail that warms the cockles with its spicy notes.

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### INSTRUCTIONS

Frost the rim of a (heat-resistant) toddy glass with crushed hazelnuts and cocoa powder. Pour in the egg yolk and the syrup, stir, then add the whiskey. Heat and froth the milk with a cinnamon stick in a milk jug, using a steam wand. Pour the hot mixture into the glass. Stir and top with milk foam. Decorate with grated cinnamon and chocolate shavings.

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### ASSOCIATED SYRUP

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IRISH CREAM 1883