

Virgin Eggnog with Biscoff®

Lotus
Biscoff®



Virgin Egnog with Biscoff®



A traditional holiday drink: your classic eggnog with a Biscoff twist



SERVINGS 6-8 servings

INGREDIENTS

3 eggs
4 egg yolks
2 tbsp sugar
700 ml milk
10 tbsp **Biscoff Spread** + extra to serve
500 ml cream

To serve:
Whipped cream
Biscoff Cookie Crumble

PREPARATION

1. In a bowl, add the eggs, egg yolks and sugar. Use an electric hand beater to beat the eggs until thick and pale in colour.
2. In a saucepan, combine the milk and Biscoff Spread. Bring to a simmer over medium heat, while stirring.
3. Add the steaming Biscoff mixture, while beating with the electric beater, slowly to the egg mixture. Pour the mixture back into the saucepan and cook over low heat stirring until the mixture starts to thicken.
4. Sieve the mixture and add the cream. Combine and place in the fridge for at least 2 hours to cool completely.
5. Fill glasses with 3/4 eggnog. Top with whipped cream, Biscoff Cookie Crumble and melted Biscoff Spread.



Lotus bakeries
Gentstraat 1
9971 lembeke
Belgium

Discover more
on our website:

