

# Crema de Vie Christmas Cuban Eggnog

## Ingredients

- 10 pasteurized egg yolks
- 2 cups sugar
- 1 (14-ounce) can sweetened condensed milk
- 1 (14-ounce) can condensed milk
- 2 cups whole milk
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 1 teaspoon rum extract



- Prep time: 10 minutes
- Total time: 10 minutes
- Yield: 12 servings

## Procedure

Use an electric mixer to cream the sugar and egg yolks together. Gradually add the sweetened condensed milk and one cup of whole milk.

Beat for a minute or two to dissolve the sugar.

Add the rest of the milk, the cream, the vanilla, and the rum extract. Beat until the mixture is thick and frothy. Garnish with a dusting of nutmeg and serve immediately.