



Orange and Honey Egnog (Serves 4)

3 Egg yolks
75ml Honey
750ml EverFresh Full Cream milk
Rind of one orange
4 Orange peel twists
Grated nutmeg

Method:

Mix together egg yolks and honey with BEATER. Heat milk and orange rind until milk starts to boil, strain. Beat together egg mixture and milk until frothy. Pour into heated glasses. Decorate with orange peel twists and nutmeg.