



CHOCOLATE ADVOKAAT [EGG NOGG]



QimiQ BENEFITS

- Quick and simple preparation
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 400 ML

75 g QimiQ Classic, room temperature

1 Egg(s)

4 Egg yolk(s)

100 g Granulated sugar

1 tsp Instant coffee (drink)

50 g Dark chocolate (40-60 % cocoa), melted

125 ml Milk

200 ml White Rum

METHOD

1. Place the QimiQ Classic, egg, egg yolks, sugar and coffee powder in a bowl over steam.
2. Whisk warm over steam and whisk cold over iced water.
3. Carefully fold in the melted chocolate. Add the milk and rum and mix well.
4. Pour into bottles, seal well and store chilled. Shake well before serving.