KIKKOMAN

# Choco Eggnogg

Total time **10 mins** **5 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
**1,209 kJ / 289 kcal**

## INGREDIENTS

**2 portion(s)**

| | |
|---|---|
| **2** | egg yolks |
| **40 ml** | mint syrup |
| **400 ml** | milk |
| **2 dash** | Kikkoman Naturally Brewed Soy Sauce |
| **2 tsp** | ground cinnamon |
| **2 tsp** | ground nutmeg |
| **4 tbsp** | unsweetened cocoa powder |
| **2 tbsp** | of whipped cream |
| | Shiny blue sugar pearls for decoration |
| **2** | sprigs mint, roughly 1cm long |

## PREPARATION

**Step 1**

**2** egg yolks - **40 ml** mint syrup - **400 ml** milk - **2 dash** Kikkoman Naturally Brewed Soy Sauce - **2 tsp** ground cinnamon - **2 tsp** ground nutmeg - **4 tbsp** unsweetened cocoa powder
Combine all the ingredients apart from the egg yolks in a pot and heat gently to create a rich hot chocolate. Then, slowly pour the mixture into the egg yolks while whisking continuously. Return the mixture to the pot and gently reheat until warm.

**Step 2**

**2 tbsp** of whipped cream - Shiny blue sugar pearls for decoration - **2** sprigs mint, roughly 1cm long
Pour the mixture into mugs and top with the whipped cream, blue sugar pearls and mint.