
SOFT NUTTY EGG NOG

Alcohol-free Cold Long
drink



INGREDIENTS

- 2cl 1883 Chocolate Hazelnut sauce
- 8cl whole milk
- 6cl almond milk
- 1 egg yolk

A cocktail traditionally served during Christmas celebrations enhanced by notes of hazelnut and chocolate.

INSTRUCTIONS

Pour all the ingredients in a small shaker tin and complete with ice. Shake well for 20 seconds. Strain in a Tumbler without ice.
Decorate with chocolate chips and almonds.

ASSOCIATED SYRUP



CHOCOLATE HAZELNUT
SAUCE 1883