

# everything HOSPITALITY



## CHOCOLATE EGGNOG FLOATS

This mouthwatering recipe symbolizes '8 Maids A-Milking' and will have everyone at the dinner table asking for seconds!

## RECIPE:

4 Egg Yolks  
1/4 Cup Granulated Sugar  
2 1/2 Cup Whole Milk  
1/2 Cup Heavy Cream  
3 Whole Cloves  
1/2 tsp Pure Vanilla Extract  
1/4 Cups Bourbon  
2 Tbsp Dark Rum  
1/2 tsp Freshly Grated Nutmeg  
1/4 tsp Ground Cinnamon  
1 Pinch Kosher Salt  
Chocolate, Coffee, and Vanilla Ice Cream

## INSTRUCTIONS:

### *how to make Chocolate Eggnog Floats*

1. In a large bowl, whisk the Eggs and Sugar until thick and pale, 3 to 4 minutes.
2. Meanwhile, in a medium saucepan, warm the Milk, Cream, and Cloves to a bare simmer, about 6 minutes. Gradually whisk 1/2 Cup of the warm Milk mixture into the Egg Yolk mixture.
3. Whisk in the remaining Milk mixture, then transfer the entire mixture back to the pot and cook over medium heat until the mixture thickens (do not let it boil or simmer), about 15 minutes.
4. Remove from the heat and whisk in the Bourbon, Rum, Vanilla, Nutmeg, Cinnamon, and Salt.
5. Scoop Ice Cream into cups or bowls and pour the Eggnog over the top.