

TOM AND JERRY

A traditional boozy Christmas cocktail made with batter and served hot in a mug. This cocktail is made from egg, brandy, rum and loads of spice. A sweet, rich cocktail that is perfect for holiday gatherings.

Ingredients:

Batter

- 2 Eggs
- 1/4 cup Castor Sugar
- Large pinch Ground Cloves
- Large pinch of Ground Cinnamon
- Large pinch of Ground Nutmeg

Drink

- 1 Shot of Still Spirits Top Shelf Napoleon Brandy
- 1 Shot of Still Spirits Top Shelf Dark Rum
- Hot Water

Method:

- Separate your eggs, placing the whites and yolks into clean dry mixing bowls.
- Mix your egg whites into a very thick frothy consistency. As it starts to thicken up, add 1/8 cup of sugar, 1 tbsp at a time. Continue to whip until stiff. In the mixing bowl with egg yolk, add the remaining sugar, allspice, cloves, cinnamon and nutmeg. Mix well. Add your yolk to your stiff egg whites and fold gently to combine.
- Add 3 large spoonfuls of batter into a cup, then add 1 shot of brandy and 1 shot of rum into cup. Pour in hot water until cup is full. Serve straight away!

