



VEGEFEUER

V EggFire

Egg liqueur, based on VEGEFEUER
from Wolf Edle Spirituosen

Ingredients:

10	yolk, yellow of an egg
300 g	sugar
200 ml	milk
200 g	cream
1/2	pith of vanilla bean
300 ml	VEGEFEUER

Preparation:

Yolk dropped through a fine sieve, add sugar and cream it in a water bath (low heat, careful, don't boil). Cool down and add milk, the pith of a half vanilla bean and cream while mixing. Add VEGEFEUER slow and cream well.

Fill in bottle(s) and cool in fridge.

Shake well before pouring, serve with coffee- or cocoa powder. Also try it with cinnamon powder or cayenne pepper on top. Keep in fridge, consume within 4 weeks.

Tips for use:

Pur: with a dash mocha liqueur

Sauce: top it over chocolate-, caramel- or nut ice cream.

Creamy cakes: thick with gelatine, mix with ground nuts or almonds.

Egg-beer: Warm up the beer, add a big dash of egg liqueur and mix. Flavor with a bit of lemon peel.

