**Punch De Creme**

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**INGREDIENTS**

3 Eggs

1 Can Coconut Condensed Milk

250 ml Whole Milk

250 ml White Rum

1/4 teaspoon Angostura Aromatic Bitters

Zest of 1 Lime

1/8 teaspoon Cinnamon Powder

1/4 teaspoon Nutmeg Powder

**METHOD**

1. Into a blender, add the 3 eggs and coconut condensed milk. Blend on high speed until the mixture is thick and frothy.
2. Add the remaining ingredients and blend again for about 3 minutes or until all the ingredients are thoroughly combined.
3. Store in an empty Rum/Glass bottle with a cover and keep in a cool place until ready to serve.
4. Once the bottle is opened, store it in the fridge, and it should keep for 10-12 months.
5. Serve over ice and garnish with a pinch of cinnamon.