

CHILLED COCONUT MILK EGGNOG

PUERTO RICAN - COQUITO

» *A traditional frothy chilled coconut milk-based holiday drink served in Puerto Rico. Coquito is a combination of rum, coconut milk, sweet condensed coconut milk, egg yolks, vanilla and cinnamon.*

INGREDIENTS

- 1 cup coconut milk
- 1½ cups condensed milk (see below for homemade recipe)
- 1 cup white rum (add more if you'd like a heavier drink)
- ½ cup water
- 3 egg yolks
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt

Homemade Coconut Condensed Milk (optional, but very tasty)

- 2 cans of coconut milk, condensed (simmered for 2 hours)
- ¼ cup honey

Garnish

- Dry coconut flakes garnish and/or glass rim
- Cinnamon sticks (1 per glass)
- Pinches of ground nutmeg and cinnamon



 TOTAL TIME: 15 MINUTES

 SERVES: 6 PEOPLE

 LEVEL OF DIFFICULTY: SUPER EASY



You can find out more about Puerto Rican cuisine, its history and the Coquito recipe (including more pictures) by [clicking here](#).



Optional Pre-Preparation: Homemade Condensed Coconut Milk

1. Take your can of coconut milk into a small stockpot and bring it over medium heat. Let the coconut milk come to a boil after 4-5 minutes, then reduce the heat to a simmer
2. Next, add in your honey and whisk in vigorously into the boiling coconut milk. Whisk for at least a minute to make sure all the honey dissolves into the coconut milk
3. Once well integrated, let your pot simmer uncovered for at least 30 minutes. The liquid should reduce by at least 1/2 and become a more golden color, at which point it's ready to go. If you want to let it reduce for more, that's fine too
4. When ready, take your reduced coconut milk off the heat, and proceed to preparing your coquito



Stage 1: Blending Coquito Ingredients

1. In a large blender, add in your egg yolks, rum, water, coconut milk, condensed milk and vanilla extract
2. On a medium or high setting, blend your ingredients together until they're well mixed
3. Next, add in your ground cinnamon, nutmeg and salt, then blend again
4. Place your blended coquito into the fridge, and let it sit for at least 10 mins as it cools down





Stage 2: Preparing Glass

1. In a large blender, add in your egg yolks, rum, water, coconut milk, condensed milk and vanilla extract
2. On a medium or high setting, blend your ingredients together until they're well mixed



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