

#MYCORTINA

FESTIVE RECIPES

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Vov egg liqueur,
a winter comfort drink



Ingredients

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FOR TWO 1.5 LITER BOTTLES

1 liter of fresh milk

800 g of sugar

1 vanilla bean

10 egg yolks

200 ml of a dry liqueur wine,
like Marsala

200 ml of alcohol (for liqueur)



Method



Open the vanilla bean lengthwise and add it to the milk and sugar in a high-sided pot.

Heat it until the sugar is completely melted, then let it cool down.

Beat the egg yolks in a bowl; then add the dry liqueur wine and the alcohol, always stirring with the whisk.

Combine the two mixes, remove the vanilla bean and quickly whip with a blender to avoid lumps.

Using a funnel, pour the foamy liquid into the bottles and close with a bung.

Store in a cool environment and shake the bottles vigorously once a day for a few days.

You can consume it right away, but the liquor is at its best after settling for at least 10 days.

Once opened, keep it in the refrigerator and shake well before drinking it.