

Rompopo Mexican Eggnog

Oscar · 29/09/2024



Prep Time

2 hrs 25 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

This traditional Mexican rompopo recipe is made with only five ingredients. It's easy to make; all you need is a little patience while stirring the eggnog. In Mexico, people make it with either rum or brandy, but here rum is more common.

Ingredients

— - 3 pints whole milk - 2 ½ cups white sugar - 2 cinnamon sticks - 15 egg yolks - 1 cup rum

Instructions

1. Bring milk
2. sugar
3. and cinnamon sticks to a boil in a large saucepan over low heat. Continue to boil
4. stirring constantly
5. until milk has reduced by a little more than one-third
6. about 20 minutes. Remove from the heat. Leave in the saucepan and allow to cool slightly
7. about 10 minutes. Beat egg yolks with an electric mixer until thick and pale. Mix in a little of the warm milk mixture. Pour egg yolk mixture into the saucepan with the remaining milk mixture. Stir to combine and bring to a boil over low heat. Stir constantly
8. scraping the bottom and sides
9. until mixture is thick enough to coat the back of a spoon
10. 5 to 7 minutes. Remove from the heat
11. remove cinnamon sticks
12. and cool to lukewarm
13. 15 to 30 minutes. Stir in rum and cool completely
14. about 2 hours. Recipe Tip You can use brandy instead of rum.