

Jungbunzlauer

From nature to ingredients®



Eggnog

with TayaGel® HA-D

Ingredients	Supplier	Quantity	
1 Half & Half (10 % fat)		76.00 %	760.00 g
2 Milk whole (3.25 % fat)		12.44 %	124.40 g
3 Sugar		9.50 %	95.00 g
4 Egg yolk powder	Kitchen Alchemy	1.60 %	16.00 g
5 Nat. Vanilla Flavour 926.3484U	FONA International	0.20 %	2.00 g
6 Salt		0.15 %	1.50 g
7 Cinnamon ground	McCormick	0.04 %	0.40 g
8 Nutmeg ground	Happy Belly	0.03 %	0.03 g
9 TayaGel® HA-D	Jungbunzlauer	0.04 %	0.40 g
Total		100 %	1000 g

Directions

- 1 Add milk and half & half to the thermomix
- 2 Heat mix to 60 °C (140 °F)
- 3 Preblend all dry ingredients and add to the milk and cream
- 4 Mix thoroughly until smooth
- 5 Homogenise (150/30 bar) or (IKA T-25 Speed 12 for 2 min)
- 6 Pasteurise at 85 °C (185 °F) for 30 sec
- 7 Add vanilla flavour
- 8 Hot fill bottles
- 9 Optional: Mix with alcohol of your choice to serve

Nutrition Information

	per 100 g (EU)	per serving (121 g) (US)
Energy	588 kJ / 141 kcal	711 kJ / 170 kcal
Fat	9.80 g	11.90 g
of which saturated	4.80 g	5.80 g
Carbohydrates	10.20 g	12.60 g
of which sugars	10.10 g	12.20 g
of which added sugar	–	11.50 g
Fibre	0 g	0 g
Protein	3.50 g	4.20 g
Salt	0.02 g	–
of which sodium	–	184 mg



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.