

Recipes:

4. Christmas Drinks & Pralines 2023

Czech Egg Liqueur

4 servings

Ingredients:

1 cup of cream

1 cup of milk – adjust if needed

5 egg yolks

14 OZ of sweetened condensed milk

¼ cup of granulated sugar

1 TBSP of rum essence

Optional: **6 FL OZ** (3/4 cup) of rum of your choice

Tools:

Measuring Spoons & Measuring Cups

Medium Saucepan or Small Pot (about 4 QT)

Whisk

Strainer

Medium mixing bowl

Silicone Spatula

Directions:

1. **Egg liqueur base:**

1.1. Add into a small saucepan:

1 cup of cream

1 cup of milk

5 egg yolks

14 OZ of sweetened condensed milk

¼ cup of granulated sugar

Thoroughly stir with a whisk until fully incorporated.

1.2. Place into a small saucepan on medium-high heat and bring to a simmer (a light boil).

1.3. Cook with constant stirring until it thickens (2 – 5 minutes).

Important:

- The final thickness should be creamy but not as creamy as pudding.
- Keep in mind that it will thicken even more after cooling.
- If it thickens too much after cooling, simply stir in some extra milk until fully incorporated.

2. **Finish the egg liqueur:**

2.1. Take the saucepan from the burner and pour over a strainer into a mixing bowl (stir with a whisk to push all the mixture over the strainer).

2.2. Add:

1 TBSP of rum essence

Optional: **6 FL OZ** of rum of your choice

Stir until fully incorporated.

Tip:

Optionally, dilute with cold milk if thickened too much.

3. **Final Touch & Serving:**

3.1. Serve hot or cold.

Czech Mulled Wine - Svarak

4 servings

Ingredients:

1 orange

20 PCS of cloves - whole

1 bottle (750ml) of red wine of your choice

2 cups of water

½ cup of granulated sugar

6 PCS of Allspice - whole

3 PCS of cinnamon sticks

6 PCS of star anise

Tools:

Measuring Spoons & Measuring Cups

Chef's knife and cutting board

Medium Saucepan or Small Pot (about 4 QT)

Wooden spoon or heatproof silicone spatula

Strainer

Medium mixing bowl

Directions:

1. **Orange preparation:**

- 1.1. Thoroughly rinse the orange and cut into 6 – 8 sections (leave the peel on).
- 1.2. Poke a few cloves into each section.

2. **Base:**

- 2.1. Place into a small saucepan on medium-high heat:

Orange sections with cloves
1 bottle of red wine of your choice
2 cups of water
½ cup of granulated sugar
6 PCS of Allspice - whole
3 PCS of cinnamon sticks
6 PCS of star anise

Cover with a lid and bring to a simmer (a light boil).

- 2.2. Reduce heat to medium, cook with the lid, and occasionally stir for 15 – 20 minutes.

Important:

If the water evaporates too much, consider adding more water.

3. **Final touch & serving:**

- 3.1. Pour the mulled wine over the colander into the mixing bowl.
- 3.2. Best served hot.

Coconut Pralines

30 - 35 pralines

Ingredients:

14 OZ of sweetened condensed milk

2 cups of finely grated coconut * - adjust if needed

About **35 pcs** of peeled almonds **

Coating:

1 cup of finely grated coconut – adjust if needed

*For best results, use only unsweetened coconut. The best is to use a fine Macaroon coconut, but you can use regular, too – increase the amount to **2 ½ cups** and just process in a kitchen food processor to reach a finer texture. It will not be the same as a Macaroon’s coconut texture, but it will do the job just right.

** You can purchase already peeled almonds, or you can peel them yourself:

1. Fill a small pot with water and bring to a boil.
2. Place the unpeeled almonds and cook in boiling water for about 60 seconds.
3. Drain water from the almonds over a colander and then rinse with cold water.
4. Place on a kitchen towel and then peel one-by-one by squeezing the skin off of the almonds – it will go easily, and each almond will squeeze out of the skin very quickly.

Tools:

Measuring Spoons & Measuring Cups

2 Medium Mixing Bowls (about 3 - 4 QT)

Plastic Wrap

Silicone Spatula

Kitchen Scale

Directions:

Already prepared:

1. Praline Dough:

1.1. Place into a medium mixing bowl:

14 OZ of sweetened condensed milk

2 cups of finely grated coconut

And thoroughly stir using a silicone spatula.

1.2. Cover with food wrap and place into the fridge to let the coconut soak all the condensed milk and create a praline dough (for at least 2 hours and preferably overnight).

Start here:

2. Coating:

2.1. Place into a medium mixing bowl:

1 cup of grated coconut

3. Form & coat the pralines:

Notes:

- Work one-by-one – always complete all steps before starting with the new one.
- If the praline dough is too sticky to work with, simply add more coconut.

3.1. Using your hands and a scale, separate into about **0.5 OZ** of dough.

3.2. Push 1 almond into the dough and then roll it into a perfect ball.

3.3. Evenly coat in the coconut coating and place on a baking sheet or plate.

4. Resting & Storing:

4.1. When all pralines are done, place them into the fridge and let them rest, and settle for at least one hour before serving.

4.2. Store in the refrigerator.

Rum Pralines

11 - 12 pralines

Ingredients:

Coating:

1 cup of whole walnuts

Praline dough:

¼ cup of whole walnuts

3.5 OZ of ladyfingers

½ cup of confectioners' sugar

3 TBSP of raspberry preserve (or strawberry)

3 TBSP of butter – room temperature

2 TBSP of rum extract*

1 TBSP of cocoa powder

*I use this one: <https://tinyurl.com/yeu2jfub>

Tools:

Measuring Spoons & Measuring Cups

Kitchen Food Processor

Medium Mixing Bowls (about 3 - 4 QT)

Silicone Spatula

0.75 FL OZ disher or Kitchen Scale or set of spoons

Directions:

1. **Coating:**

1.1. Place into a kitchen processor:

1 cup of whole walnuts

Process on high speed until a fine texture is reached (there can be some larger pieces).

1.2. Place it into a medium mixing bowl for later coating.

Note: There is no need to clean the kitchen food processor for the next step.

2. Praline Dough:

2.1. Place into a kitchen processor:

¼ cup of whole walnuts

3.5 OZ of ladyfingers

Process until a fine texture is reached (the nuts in the mixture can have a slight texture).

2.2. Add:

½ cup of confectioners' sugar

3 TBSP of raspberry preserve

3 TBSP of butter – room temperature

2 TBSP of rum extract

1 TBSP of cocoa powder

Process on medium speed until thoroughly combined and a dough-like texture is reached.

3. Form & coat the pralines:

3.1. Using 0.75 FL OZ disher or your hands and a scale, separate into about **1 OZ** of praline dough pieces.

3.2. Using your hands, roll into the nicely round balls.

3.3. Evenly coat in the walnut coating and place on a baking sheet or plate.

4. Resting & Storing:

4.1. When all pralines are done, place them into a fridge, let them rest, and settle for at least one hour before serving.

4.2. Store in a refrigerator.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
- safety during preparation, including incorrect handling of equipment and the equipment's suitability for food preparation, improper cooking techniques, sourcing of ingredients, and anything related to the preparation and consumption of the products of this recipe

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