

What to prepare?

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

Additional Preparation steps:

No additional preparation steps are needed.

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

Additional Preparation steps:

No additional preparation steps are needed.

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

Additional Preparation steps:

Please prepare at least 2 hours before class or preferably overnight:

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).

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

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com