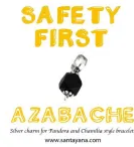


How To Make Cuban Crema de Vie - My Big Fat Cuban Family



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Crema de Vie (Cuban Egg Nog) Recipe

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Classic Creme de Vie (Cuban Egg Nog) recipe from My Big Fat Cuban Family.com

Ingredients

- 1 can sweetened condensed milk
- 1 can evaporated milk
- 6 egg yolks
- 2 cups sugar
- 1 cup water
- 1 tsp. vanilla
- ½ cup white rum

Instructions

1. Mix the sugar and water together over very low heat, stirring constantly until the sugar dissolves – about 3 minutes. It has to be just low enough so that the sugar doesn't caramelize, but makes a thick sugary water.
2. Put the egg yolks in a blender and mix with the condensed milk.
3. Slowly add the evaporated milk and mix completely.
4. Flavor with the vanilla.
5. Pour the mixture into the sugar-water and mix together.
6. Finally stir in the rum (as a preservative. =D)

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