



# Eggnog Pudding with Grand Marnier

## Ingredients:

### Pudding

- Eggnog: 500g
- Milk: 100g
- Sugar: 100g
- Gelatin sheets: 4g

### Compote

- Cranberry: 250g
- Sugar: 125g
- Water: 50g
- Corn starch: 5g
- Grand Marnier: 10g

## Baking Directions:

1. Soak the gelatin sheets in cold water.
2. Bring the eggnog, milk and sugar to boil. Add the gelatin sheets after removing them from the water mix and let it set for 5 min. Pour the mix in 5 glasses and let it cool down for 30 min before putting it in the refrigerator until it sets.
3. In a pot mix the cranberry, sugar water and corn starch. Bring it to boil gently on low heat. Remove from heat and add the Grand Marnier and put it in the refrigerator.
4. Add the the cranberry compote on top of the eggnog pudding and serve.

