



MIA **GARCIA** FLA  
**NEVETT**

CHOCOLATIER  
de MIAMI

## Ponche Crema

*There is no Christmas in Venezuela without this traditional rum drink and almost every family has their own recipe. We like this version from Venezuelan celebrity chef Kristina Wetter. Or, you could do like our grandma and buy the ready-made variety.*

*We won't tell...*

### INGREDIENTS

2 cans of condensed milk  
2 2/3 cups of water  
8 egg yolks  
1 1/2 cups of rum  
Pinch of nutmeg



### PREPARATION

In a big pot, mix the condensed milk with the cups of water and egg yolks. Cook at low heat constantly stirring with a wooden spoon. Make sure not to boil or it might break. Take off the heat once it has thickened slightly, coating the back of a spoon. Add the rum and let it cool. Pass through a sieve into your preferred bottle and put in the fridge. Serve cold.

*indulge in  
the experience!*

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