

Ingredients

6 hours 28 minutes

12 servings

- 4 cups milk
- 5 whole cloves
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 12 egg yolks

- 1 1/2 cups sugar
- 2 1/2 cups light rum
- 4 cups light cream
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg

Directions

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- Prep 20 minutes
- Cook 8 minutes
- Ready In 6 hours 28 minutes

1. Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.
2. In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves, and let cool for about an hour.
3. Stir in rum, cream, 2 teaspoon vanilla, and nutmeg. Refrigerate overnight before serving.

