



Proper Punch

Serves 4 to 6

Ingredients

1 ltr stout (Murphys, Beamish or the other one)

200ml full fat milk

1 tin, 400ml Condensed Milk

½ tsp cinnamon, fresh ground

¼ nutmeg, fresh grated

1 tsp vanilla paste

1 large egg, lightly beaten (optional)

2 or 3 handfuls of ice-cubes

For garnish: best cocoa powder, thin slices of banana cut on the bias and frozen (ideally)

Method

1. Pour the stout, milks and spices into a blender and blitz on high
2. Add the beaten egg and blitz again
3. Add ice cubes and blend until smooth
4. Pour into hi-balls, sprinkle with the cocoa and banana slices on a cocktail stick.