
modern egg nog

yield: 2L (~8qt)



materials

- 1500g (~6 $\frac{2}{3}$ c) whole milk
- 8 egg yolks
- 155g (~ $\frac{2}{3}$ c) cream
- nutmeg, to taste
- 1 vanilla bean, split & seeds scraped
- 135g (~ $\frac{1}{2}$ cup + 2 tbsp) sugar
- bourbon, to taste
- medium saucepan
- medium bowl

methods

1. heat milk & vanilla in medium saucepan until milk forms small bubbles at edges
2. turn off heat & let milk/vanilla mixture rest 15 minutes to infuse the vanilla
3. whisk egg yolks & sugar in medium bowl until sugar dissolves & yolks are light/fluffy
4. slowly pour hot milk into yolks in thin stream, whisking constantly
5. return mixture to saucepan
6. heat over medium-low heat, stirring constantly with rubber spatula until mixture thickens enough to coat back of wooden spoon (168F is the ideal temperature)

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7. strain, if any lumps form
8. chill until cold
9. whip cream to soft peaks
10. gently fold cream into custard mixture
11. fold in bourbon and nutmeg to taste (i like 1 part bourbon:3 parts custard mixture)

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