
traditional egg nog

yield: 3L (~12qt)



materials

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|--|---|--|
| <input type="checkbox"/> 12 egg yolks | <input type="checkbox"/> 400g (1¾ c) sugar | <input type="checkbox"/> pinch salt |
| <input type="checkbox"/> 235g (1 c) cream | <input type="checkbox"/> 1L (4⅔ c) milk | <input type="checkbox"/> 945g (4¼ c) bourbon |
| <input type="checkbox"/> 120g (½ c) rum | <input type="checkbox"/> 120g (½ c) cognac | <input type="checkbox"/> 8 egg whites |
| <input type="checkbox"/> 350g (1½ c) cream | <input type="checkbox"/> nutmeg, to garnish | |
| <input type="checkbox"/> medium saucepan | <input type="checkbox"/> medium bowl | <input type="checkbox"/> large bowl |

methods

1. whip egg yolks, sugar & salt in large bowl until yolks light/fluffy & sugar dissolves
2. whisk in cream, milk, bourbon, rum & cognac
3. transfer to bottles & refrigerate until cold
4. eggnog may be enjoyed right away, but aging the eggnog in refrigerator (3 weeks to 1 year) before serving is recommended
5. when ready to serve, whip egg whites to soft peaks
6. whip cream to soft peak
7. fold in both whipped whites & whipped cream
8. grate fresh nutmeg over top