

Kirsten Tibballs,
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WHITE CHOCOLATE EGGNOG

Eggnog is a classic Christmas drink made with a custard base. Naturally, chocolate queen Kirsten Tibballs' recipe has a chocolate element to make it even more delicious. Kirsten uses white chocolate to flavour and thicken the base, plus milk chocolate to line the rim of the glass. I love eggnog with hazelnutty Frangelico but you don't have to add the booze at all. See the Tips for brunch ideas with leftover eggnog.



Makes: 6-8 glasses

Time: 40 minutes



INGREDIENTS

Eggnog

500 grams (17.5 oz) milk
240 grams (8.5 oz) thickened cream (35% fat)
½ tsp ground cinnamon
½ tsp ground nutmeg, plus more for garnish
½ tsp vanilla paste
6 egg yolks
90 grams (3.2 oz) caster sugar
240 grams (8.5 oz) Frangelico, rum or bourbon, optional
120 grams (4.2 oz) white chocolate, in pieces

To serve

Milk chocolate, for shaving
300 grams (10.5 oz) thickened cream (35% fat)
30 grams (10.5 oz) caster sugar



TRADITIONAL METHOD

Eggnog

1. In a saucepan, combine the milk, cream, cinnamon, nutmeg, and vanilla and slowly bring the mixture to a boil.
2. In a bowl, whisk the egg yolks with sugar until yolks are pale in colour. Slowly add the hot milk mixture to the egg yolks in a slow constant drizzle until combined.
3. Return the mixture to the saucepan and cook over a low heat until it thickens slightly and coats the back of a spoon but does not boil. If using a thermometer, mixture should reach 80°C (180°F).
4. Place Frangelico or other alcohol, if using, in a bowl with the white chocolate. Pour over the warm mixture and whisk until combined. Place in the fridge until chilled. This can be done two or three days ahead.

To serve

5. When ready to serve, whip the serving cream and sugar together.
6. Grate some milk chocolate onto a piece of paper.
7. Dip the rim of each glass into the whipped cream and dip in the grated chocolate. Fill each glass two-thirds of the way with eggnog.
8. Pipe or scoop the whipped cream onto the top of the eggnog and dust with ground nutmeg.



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THERMOMIX METHOD

Eggnog

1. **Insert Butterfly.** Add egg yolks and sugar to mixing bowl and whip **1 min/speed 4** until yolks are pale in colour. Set aside. Clean mixing bowl.
2. Place milk, cream, cinnamon, nutmeg, and vanilla in mixing bowl and heat **6 min/100°C (212°F)/speed 1**, or until mixture has reached temperature.
3. Return egg yolk mixture to the mixing bowl and cook **7 min/80°C (180°F)/speed 3**, or until thickened slightly.
4. Add Frangelico or other alcohol, if using, plus the white chocolate and mix **1 min/speed 2**, or until combined. Transfer to a jug and place in the fridge until chilled. This can be done two or three days ahead.

To serve

5. When ready to serve, whip the serving cream and sugar **1 min/speed 3** or until soft peaks form. Transfer to a medium bowl.
6. Grate some milk chocolate onto a piece of paper.
7. Dip the rim of each glass into the whipped cream and dip in the grated chocolate. Fill each glass two-thirds of the way with eggnog.
8. Pipe or scoop the whipped cream onto the top of the eggnog and dust with ground nutmeg.



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Tips

- Leftover eggnog makes an amazing batter for French toast - simply dip bread in it before frying. Try Eggnog French toast with panettone too. It's incredible and so Christmassy!
- Use the egg whites to make a [Pavlova](#).
- Eggnog will keep in the fridge for three days.

WHITE CHOCOLATE EGGNOG

Makes: 6-8 glasses



SHOPPING LIST:

- Milk (500 grams / 17.5 oz)
- Thickened cream (35% fat) (540 grams / 19 oz)
- Ground cinnamon (½ tsp)
- Ground nutmeg (½ tsp)
- Vanilla paste (½ tsp)
- Egg yolks (6)
- Caster sugar (120 grams / 13.7 oz)
- Frangelico, rum or bourbon, optional (240 grams / 8.5 oz)
- White chocolate (120 grams / 4.2 oz)
- Milk chocolate (for shaving)



NOTES & TIPS:

→ plus more for garnish