

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