

# Eggnog

## Ingrédients

- 6 egg yolks
- 65g of sugar
- 225g of whole liquid cream
- 260g of whole milk
- 1 vanilla pod or vanilla extract
- 120g of whole liquid cream
- 10 to 20g of powdered sugar to taste

## Préparation

1. Eggnog is a drink, alcoholic or not, often consumed during the Christmas season.
2. It is actually a kind of English cream enjoyed warm, to which I added a cloud of whipped cream for a little extra indulgence. Ingredients :I used Norohy vanilla from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
3. Equipment :I used my Kenwood Cooking Chef to make the recipe (cooking the cream + whipped cream): code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / code FLAVIEDREAM = the pasta maker and multifunction bowl + a Le Creuset dish offered with the purchase of a Cooking chef / commercial collaboration.
4. Preparation time: 20 minutesFor 3 to 4 people: Eggnog: 6 egg yolks of sugar of whole liquid cream of whole milk 1 vanilla pod or vanilla extract A little ground nutmeg Optional: 4 tablespoons (more or less, to taste) of alcohol of your choice: amber rum, bourbon... Whisk the egg yolks with the sugar.
5. Heat the cream with the milk, vanilla, and nutmeg.
6. Pour the hot liquid over the egg yolks while mixing well.
7. Return everything to the saucepan and cook until it coats the back of a spoon (without exceeding 85°C) while stirring constantly.
8. Remove from heat and add the alcohol if desired.
9. Let cool while preparing the whipped cream.
10. The whipped cream: of whole liquid cream 10 to of powdered sugar to taste Vanilla and/or nutmeg Whip the cream with the sugar.
11. Pour the eggnog into glasses, then add the whipped cream.
12. Finally, decorate with vanilla and nutmeg before enjoying!