

Zorn's Egnog - Winner of the 1st Annual NW Egnog Competition,
hosted by Elephants Delicatessen, November 19th, 2008.

Zorn's Egnog Recipe

Ingredients:

18 large eggs.
2 cups baker's extra fine sugar.
4 1/2 cups fresh milk.
3 cups heavy cream.
3 cups Pampero Anniversario rum.
1/2 cup George Dickel Tennessee whisky.
1/2 cup St. Elizabeth's Allspice Dram Liqueur.
2 teaspoons vanilla extract.
8 green cardamom pods, crushed.
12 crushed allspice berries.
1/2 teaspoon freshly grated nutmeg.

Special equipment:

Stainless mesh tea ball, instant-read thermometer.

Technique:

Separate eggs into two bowls. (Put the whites into a chilled bowl in the fridge with two healthy pinches of salt.) Whisk together yolks and sugar until smooth. Heat milk nearly to a boil and then add it in a slow stream, whisking. Pour into a saucepan. Put the Cardamom, Allspice and Nutmeg into the tea ball and place it in the pan to infuse the custard. Cook over moderately low heat, stirring constantly with a wooden spoon. Bring this mixture to just 170 degrees f., around 8 to 10 minutes. Pour the resulting thin custard through a fine mesh sieve into a clean bowl. Let sit for an hour to dispel some of the 'eggy' aroma, and then add the cream, vanilla, rum, whisky and dram slowly, whisking throughout. Chill this in the fridge for at least 3 hours. Beat the egg whites until just stiff, but not dry, and fold into the custard. Pour your 'Nog into a tall glass pitcher, let stand for about an hour (in the fridge) and the mixture will 'layer'. With a little luck and a ladle you can fill the serving cups 2/3rds the way with the thinner mixture below and cover this with the fluffy top mixture. I garnished this with a dot of whipped cream, topped with a small amount of candied orange peel. Yum! Cheers!

Zorn Matson.

("I went to some effort to get eggs that had been laid that morning, and cannot stress enough the value of local free-range eggs for anything that would benefit from the richness and velvety texture that comes of well-tended poultry." - Zorn)