

CHAI AGED EGGNOG

EXPERIMENT

Ingredients:

13 large **CHICKEN** egg yolks
26.25 ounces rum (60% ABV, approximately 3.28 cups)
19 ounces whole milk (approximately 2.4 cups)
19 ounces heavy cream (approximately 2.4 cups)
13 ounces granulated sugar (approximately 1.6 cups)
1 teaspoon freshly grated nutmeg
1/4 teaspoon kosher salt
6 chai tea bags or 6 tablespoons loose chai tea

Directions:

- Infuse the Milk:
- In a medium saucepan, heat the whole milk over medium-low heat until it begins to steam, but do not let it boil.
- Add the chai tea bags or loose chai tea and simmer gently for 5-7 minutes to extract the flavors.
- Remove from heat and let cool to room temperature. Strain the milk to remove tea leaves or bags.
- Prepare the Egg Base:
- In a large mixing bowl, whisk the egg yolks until smooth and slightly thickened.
- Gradually add the sugar while whisking, and continue until the mixture is pale and creamy.
- Combine the Dairy and Tea:
- Slowly whisk the cooled chai-infused milk and heavy cream into the egg mixture until fully incorporated.
- Add the nutmeg and kosher salt, stirring to combine.
- Add the Rum:
- Gradually pour in the rum while stirring constantly. This ensures the alcohol is evenly distributed and helps prevent curdling.
- Blend and Chill:
- Use an immersion blender or whisk to ensure the mixture is smooth and emulsified.
- Transfer the eggnog to a sterilized, airtight container and refrigerate.
- Age the Eggnog at least 2 weeks

HONEY EARL GREY AGED EGGNOG

EXPERIMENT

Ingredients:

13 large **CHICKEN** egg yolks
34 ounces Old Tom Gin (47% ABV, approximately 4.25 cups) (I'm using Ransom Old Tom Gin)
19 ounces whole milk (approximately 2.4 cups)
19 ounces heavy cream (approximately 2.4 cups)
10.5 ounces honey (approximately 3/4 cup)
1 teaspoon freshly grated nutmeg
1/4 teaspoon kosher salt
6 tablespoons loose Earl Grey tea or 6 tea bags

Directions:

- Infuse the Milk:
- Heat the whole milk over medium-low heat in a saucepan until it begins to steam, but do not let it boil.
- Add the Earl Grey tea leaves or tea bags, reduce heat, and simmer gently for 5-7 minutes to extract the flavors.
- Remove from heat and allow the milk to cool to room temperature. Strain out the tea leaves or remove the tea bags.
- Prepare the Egg Base:
- In a large mixing bowl, whisk the egg yolks until smooth and slightly thickened.
- Gradually add the honey while whisking, ensuring it is fully incorporated. The mixture should be creamy and slightly thick.
- Combine the Dairy and Tea:
- Slowly whisk the cooled Earl Grey-infused milk and heavy cream into the egg mixture until fully blended.
- Stir in the nutmeg and kosher salt.
- Add the Gin:
- Gradually pour in the Old Tom Gin while stirring constantly. This ensures the alcohol is evenly distributed and helps prevent curdling.
- Blend and Chill:
- Use an immersion blender or whisk to ensure the mixture is smooth and emulsified.
- Transfer the eggnog to a sterilized, airtight container and refrigerate.
- Age for at least 2 weeks

DRINK EAT LEARN'S TRADITIONAL AGED EGGNOG

Ingredients:

- 12 large **CHICKEN** egg yolks
 - 22 ounces rum (60% ABV, approximately 2.75 cups)
 - 17.5 ounces whole milk (approximately 2.2 cups)
 - 17.5 ounces heavy cream (approximately 2.2 cups)
 - 12 ounces granulated sugar (1.5 cups)
 - 1 teaspoon freshly grated nutmeg
 - 1/4 teaspoon kosher salt
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Directions:

- **Prepare the Egg Base:**
- In a large mixing bowl, whisk the egg yolks until they are smooth and slightly thickened.
- Gradually add the sugar while whisking, and continue until the mixture is pale and creamy.
- **Combine the Dairy:**
- Slowly whisk in the whole milk and heavy cream until fully incorporated.
- Add the nutmeg and kosher salt, stirring to combine.
- **Add the Alcohol:**
- Gradually pour in the rum while stirring constantly. This ensures the alcohol is evenly distributed and helps prevent curdling.
- **Blend and Chill:**
- Use an immersion blender or whisk to ensure the mixture is smooth and emulsified.
- Transfer the eggnog to a sterilized, airtight container (such as a mason jar) and refrigerate.
- **Age the Eggnog:**
- Allow the eggnog to age in the refrigerator for at least 2 weeks and up to a year. The alcohol will preserve the mixture, allowing the flavors to meld and develop a richer, smoother profile over time.
- **Serve:**
- Before serving, shake or stir the eggnog to ensure consistency.
- Pour into glasses and garnish with a light dusting of freshly grated nutmeg.