

A PASSION FOR COFFEE

Chai Eggnog

By Barbara Alvarado Photography by Marty Snortum Studio



The richness of this recipe is bound to impress you with its deep flavors of cloves, cinnamon, ginger, fennel, coriander, and vanilla. Served chilled or warm, the mixture of traditional Indian chai flavors with the sweetness of classic holiday eggnog is an easy way to breathe new life into an old favorite.

If you're trying to avoid serving eggnog from that familiar-looking milk carton, don't be afraid to take a shot at this version. Adding a splash of liquor can also create another dimension of flavor. Garnished with fresh nutmeg, this Chai Eggnog recipe reminds us of what's great about winter drinks.

Chai Eggnog

Makes 3 cups

- 4 quarter-sized pieces of fresh ginger (½-inch thick)
- 15 whole cloves
- 2 cinnamon sticks, broken up
- ½ vanilla bean, chopped
- ½ tsp cardamom seeds
- ½ tsp whole coriander seeds
- ½ tsp whole black peppercorns
- ½ tsp whole fennel seeds
- 1 cup water
- 4 Darjeeling tea bags
- 4 egg yolks
- ¾ cup sugar
- pinch of salt
- 1 cup heavy cream
- 1 cup milk (whole or 2%)
- strained chai mixture
- brandy, rum or whisky to taste (optional)
- freshly grated nutmeg

Crush ginger and spices until coarse using a mortar and pestle (if you don't have a mortar and pestle, place the ginger and spices in a re-sealable plastic bag and crush with a meat mallet). Bring spice mixture and water to simmer in a small saucepan. Remove from heat, add tea bags, and steep for 5 minutes. Whisk egg yolks, sugar, and salt together in another saucepan while tea steeps. Gradually add cream and milk, whisking until smooth. Cook over medium-low heat, stirring constantly, until mixture is about as thick as heavy cream. Do not boil or eggnog will curdle. Remove from heat, strain tea into eggnog and serve warm or chill until cold. If served cold, you may want to thin it with a little milk. Before serving, add liquor if desired (about 1 tablespoon per cup) and pour into mugs. Garnish with a sprinkling of nutmeg.