



Recipes

Vanilla Supreme Coffee Nog

This is a wonderful way to enjoy egg nog without serving uncooked eggs.

6 large eggs
½ cup (125 ml) sugar
¼ tsp (1.5 ml) salt
2 cups (500 ml) warm milk
2 cups (500 ml) brewed double strength Zavida Vanilla Supreme* coffee, cold
1 tsp (5 ml) vanilla
¼ tsp (1.5 ml) ground nutmeg (optional)
Flavorings, garnishes (optional)



In a medium saucepan, add eggs, sugar and salt. Stir well. Gradually whisk in warm milk.

Over low heat, stirring constantly, cook the mixture 10-15 minutes until it reaches a minimum temperature of 160°F (70°C) and is thick enough to coat the back of a spoon with a thin film.

Remove from heat and stir in coffee, vanilla and nutmeg. Cover and refrigerate overnight or for several hours until well chilled.

If desired, just before serving, stir in to taste one or more of: brandy, hazelnut liqueur, whipped cream, ice cream, chocolate shavings, orange segments or other treat; decorate with whipped cream, chocolate shavings or a sprinkling of nutmeg or cinnamon.

** Zavida's Hazelnut Vanilla, Crème Brûlée, Swiss Chocolate or Irish Cream coffees can be used as alternatives.*