

Vietnamese Eggnogg Coffee

BY TUỆ NGUYEN | @TWAYDABAE

The first time I had egg coffee in Hanoi, I thought, wait, this tastes like Christmas. Thick, sweet, custardy, sitting on top of strong black Vietnamese coffee. Back home in LA, the closest thing I had was eggnog from the grocery store. So I started pouring it into my phin coffee every holiday season, and it became a thing.

That's what being Asian American means to me. It's not choosing one culture over the other, it's realizing they were never as far apart as people think. As a chef, I've built my whole career on cooking Vietnamese food my way, honoring where I come from while living fully in where I am now. This drink is bold, a little extra, and unapologetically both, just like me.

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SERVES: 4 **PREP TIME:** 5 minutes **TOTAL TIME:** 15 minutes

INGREDIENTS

6 large eggs yolks
¾ cup sugar
2 cups whole milk
1 cinnamon stick
2 cloves
¼ tsp kosher salt
½ cup heavy cream
1 tsp vanilla extract
Vietnamese coffee
Soft whipped cream, for garnish
Freshly grated nutmeg, for garnish

INSTRUCTIONS

01 In a large bowl, whisk the egg yolks and sugar together until thoroughly combined.

02 In a small pot over low heat, combine the milk, cinnamon stick, cloves and salt. Bring the mixture to a gentle simmer, stirring occasionally. Continue simmering until the milk is warmed through and the cinnamon and cloves are infused, 5-7 minutes.

03 Remove the cinnamon stick and cloves, and slowly temper the hot milk into the egg mixture by adding a small amount at a time, whisking constantly to avoid scrambling the eggs.

04 Pour the tempered egg mixture back into the pot. Heat over low while stirring constantly. Continue cooking until the mixture reaches 165°F and thickens slightly, 3-5 minutes.

05 Remove the pot from heat, and whisk in the heavy cream and vanilla extract. Taste the mixture, and adjust for sweetness if necessary. Strain into a glass jar and cool eggnog in the fridge for at least two hours but preferably overnight.

06 Add ice to a tall glass. Add 4 ounces of strong Vietnamese coffee.

07 Add 6 ounces of egg nog and top with soft whipped cream and fresh nutmeg.

08 Stir & serve