Lightly Spiked Chocolate Eggnog

6 eggs
¼ cup sugar
Pinch of salt
3 cups milk
6 oz. Dark chocolate, chopped
2/3 cup cold heavy cream
2 tsp. vanilla extract
1 tbsp. freshly ground nutmeg
½ cup Bourbon

Put the chocolate in a small mixing bowl, set aside. Also have at the ready the heavy cream in a measuring cup or pitcher. In a medium sized bowl, whisk together the eggs, sugar, and salt. Whisk in the milk then pour into a saucepan. Heat the egg mixture over medium-low heat, stirring constantly until it reaches 160° Fahrenheit. (Be careful to heat gently and take it off the heat right away, or you will curdle the eggs.) Pour about ½ cup of the hot egg/milk mixture over the chocolate and the rest back into the bowl you whisked it in. Immediately, stir the cold cream into the egg/milk mixture. With a small whisk, start in the center of the chocolate mixture, whisking in small circular motions to emulsify the chocolate. When you have a smooth, homogenous mixture, gradually add the rest of the egg/milk mixture. Whisk in the vanilla, nutmeg, and bourbon. Chill for several hours, preferably overnight to mellow the flavors. Serve cold, in a small glass, with a dollop of whipped cream and a sprinkling of grated nutmeg, if you wish.

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