



## Ginger Cardamom Oeufs à la Neige



Vegetarian



Gluten Free

READY IN



40 min.

SERVINGS



4

CALORIES



270 kcal

SIDE DISH

### Ingredients

- ☐ 0.5 teaspoon cornstarch
- ☐ 3 large eggs
- ☐ 0.3 teaspoon ground cardamom
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.3 cup pistachios shelled chopped
- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup sugar divided
- ☐ 0.5 teaspoon vanilla extract pure

☐ 2 cups milk whole

## Equipment

☐ bowl

☐ frying pan

☐ ladle

☐ baking paper

☐ whisk

☐ pot

☐ sieve

☐ hand mixer

☐ kitchen thermometer

☐ slotted spoon

## Directions

☐ Line bottom of a small 4-sided sheet pan with parchment paper.

☐ Separate 2 eggs; put yolks in a large bowl and whites in another.

☐ Add whole egg to yolks.

☐ Beat whites with a pinch of salt using an electric mixer until they hold soft peaks.

☐ Add 1/2 cup sugar in a slow stream, beating at medium-high speed until whites hold stiff, glossy peaks.

☐ Meanwhile, bring milk to a bare simmer with ginger and cardamom in a wide 4-quart heavy pot over medium heat.

☐ Drop 4 large dollops of beaten whites into milk and poach at a bare simmer, turning once, 4 minutes.

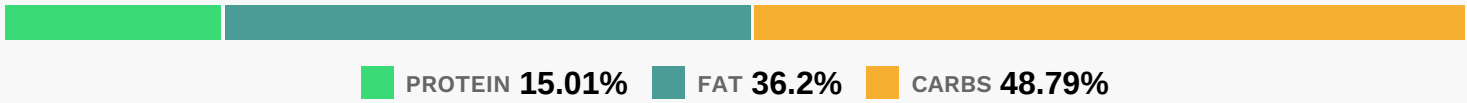
☐ Transfer with a slotted spoon to lined pan (reserve milk).

☐ Whisk remaining 3 tablespoons sugar, cornstarch, and salt into yolk mixture.

☐ Add hot milk in a slow stream, whisking until incorporated, then return to pot. Cook, stirring often, until thickened and an instant-read thermometer registers 170°F. Strain through a fine-mesh sieve into a clean bowl. Stir in vanilla.

- ☐ Quick-chill custard by setting bowl in an ice bath and stirring occasionally, about 20 minutes.  
Ladle into 4 bowls and put a meringue in each.
- ☐ Sprinkle with nuts.

# Nutrition Facts



## Properties

Glycemic Index:32.77, Glycemic Load:19.86, Inflammation Score:-3, Nutrition Score:9.5921739871087%

## Flavonoids

Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 269.9kcal (13.49%), Fat: 11.06g (17.01%), Saturated Fat: 3.88g (24.23%), Carbohydrates: 33.54g (11.18%), Net Carbohydrates: 32.67g (11.88%), Sugar: 31.62g (35.13%), Cholesterol: 154.14mg (51.38%), Sodium: 172.77mg (7.51%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 10.32g (20.64%), Phosphorus: 235.84mg (23.58%), Vitamin B2: 0.36mg (21.05%), Selenium: 14.67µg (20.95%), Calcium: 180.25mg (18.03%), Vitamin B12: 0.99µg (16.54%), Vitamin D: 2.09µg (13.95%), Vitamin B6: 0.27mg (13.54%), Manganese: 0.23mg (11.42%), Vitamin B5: 1.07mg (10.71%), Vitamin B1: 0.15mg (10.04%), Potassium: 319.51mg (9.13%), Vitamin A: 432.12IU (8.64%), Zinc: 1.17mg (7.83%), Magnesium: 29.33mg (7.33%), Copper: 0.13mg (6.61%), Iron: 1.04mg (5.77%), Folate: 21.58µg (5.39%), Vitamin E: 0.63mg (4.21%), Fiber: 0.86g (3.46%), Vitamin B3: 0.28mg (1.42%)