

# Lavender Crème Brûlée

## Ingredients

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## Instructions

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Preheat oven to 300 degrees F. In a large, heavy-bottomed saucepan, bring the cream and the lavender to a simmer set over medium heat. Watch the pan carefully, stirring often. Do not let it come to a boil, it could curdle. Remove the pan from the heat, cover and set aside about 30 minutes.

In the meantime, place the egg yolks, salt and 1/2-cup sugar into a large mixing bowl. Whisk until smooth. About 3 minutes. Add about 1/3 of the cream and mix well. Add the rest of the cream stirring to combine.

Place a fine meshed strainer over another bowl and strain the mixture into another bowl. Discard any

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solids and the lavender.

Bring a kettle of water to a boil. Pour the custard into six 6-ounce ramekins and place them into a deep-sided baking dish. Place the baking dish on the center rack of the preheated oven and pour the boiling water around the ramekins until the water level come about halfway up.

Cook about 35 minutes until the custard barely sets. It should still jiggle.

Cool the ramekins on a wire rack. Then cover with plastic wrap. Refrigerate for at least 6 hours and up to 2 days.

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An hour before sprinkle about 1 tablespoon sugar evenly across the tops of each of the ramekins. Place the ramekins under a preheated broiler set about 2 inches below the flame. Broil until evenly caramelized, turning as needed, about 3 minutes. You may alternatively brown the sugar with a blowtorch.

Allow the custards to cool about 10 minutes then refrigerate about 50 minutes before serving.