

## Lavender Crème Brûlée

By Neil Forbes



## Ingredients

600ml double cream  
9 egg yolks  
80g caster sugar or lavender sugar, plus extra for glazing  
A few sprigs of lavender  
1 vanilla pod split and seeds scraped out (optional)

**Cooking Time: 35 mins + overnight**  
**Serves 4-6**

## Method

1. Bring the cream and vanilla to a boil and leave to infuse with the lavender in for 20 minutes.
2. Whisk the egg yolks and sugar together until combined. Pour the hot cream onto the yolks - stirring all the time - and return to a clean pan.
3. Cook the mixture like a custard and if you have a probe take this mix to 86c - this ensures it will set and will be safe to eat. It should be smelling of lavender as you pour the mix through a sieve.
4. Pour into ramekins or terracotta dishes and allow to set overnight in the fridge.
5. To serve sprinkle the extra sugar on top of the set custard and glaze carefully with a blowtorch or under a very hot grill.
6. Serve with berries and biscuits.