

## Citrus with Lavender Syrup

- 2 pink grapefruit
- 2 blood or navel oranges
- 1 white grapefruit
- 1/2 cup sugar
- 1/2 cup water
- 2 tablespoons lavender calyxes
- Lemon sorbet
- Raspberry sorbet

With a paring knife, peel grapefruits and oranges, removing both the peel and the white pith. Working over a bowl, cut out fruit sections by using the knife to free sections from the membranes. Let the sections drop into bowl and squeeze any remaining juice from the membranes into the bowl.

Place sugar, water and lavender calyxes in a small saucepan and gradually bring to a low simmer. Simmer the sauce 3 to 4 minutes. Add juice from the reserved fruit into the saucepan. Taste the sauce: if you wish a stronger lavender flavor, simmer for a few more minutes. Remove the sauce from the heat and drain into the fruit through a fine-mesh sieve to remove the lavender. Chill until ready to use.

To serve, divide the fruit between 4 dessert bowls. Add to each bowl a small scoop of raspberry sorbet and a small scoop of lemon sorbet. Serve immediately.