

Lavender Custard Ice Cream

- 3 cups heavy cream
- 2 tablespoons fresh lavender flowers
- 1/2 cup sugar
- 1/2 cup water
- 3 egg yolks

Heat the cream in a saucepan. Add the lavender flowers and bring to a boil while stirring constantly. Set aside.

In a small bowl combine the sugar and the water and stir to dissolve the sugar. Pour mixture into a small saucepan and bring to a boil. Boil for about 10 minutes, until it reaches 220° F on a candy thermometer. (Do not touch or stir the sugar while it's boiling. If sugar crystals form on the side of the pan, the syrup will crystallize.) Set aside.

Place egg yolks in a bowl and, using a whisk or electric mixer, whip until they are yellow and fluffy, about 5 minutes. Carefully pour the hot sugar syrup down the inside of the bowl. Whip for about 1 minute without splattering the syrup. Add lavender cream and beat until combined. Strain this custard to remove the bits of lavender, cover with plastic wrap and refrigerate until cool. Pour into an ice cream maker and freeze.