

RED BICYCLETTE

Countryside-Lavender Crème Brullee

(crem brew-lay)

6 Egg yolks
2/3 c Sugar
1 t Vanilla
1 1/2 c Whole milk
1 1/2 c Heavy cream
3 t Lavender flowers
6 t Sugar
Pinch of salt

Directions

Preheat oven to 325 degrees. Whisk egg yolks and 2/3 cup sugar in large bowl until well blended. Incorporate as little air as possible by keeping the whisk close to the bowl. Bring remaining ingredients, except for the 6 teaspoons of sugar, to a simmer in a medium pot. Remove from heat and let sit for 5 to 10 minutes. While whisking the egg yolks quickly, slowly pour in the hot milk mixture. Strain the mixture and divide evenly between six 3/4 cup size ceramic ramekins placed in a deep baking pan. Add water to the pan to come up halfway up the sides of the ramekins. Cover with foil and bake. Check for doneness after 60 minutes. Custards should be firm but still jiggle slightly in the middle when shaken. Let cool, then remove from pan and refrigerate for at least two hours. Just before serving, sprinkle the top of each custard with 1 teaspoon of sugar, then broil for a minute or until the top browns and forms a crisp caramel coating.

Serves 6

Delicious, when paired with Red Bicyclette® Syrah