



# Seasonal Recipes from Fountains Abbey

## July Seasonal Recipe

### Lavender Crème Brulee

#### Ingredients

- 600ml whipping cream
- 8 egg yolks
- 135g caster sugar
- 2 tbsp dried lavender

#### Method

1. Put the cream and lavender into a pan and bring to the boil. Take off the heat and leave to infuse for approx 10 minutes.
2. Put egg yolks and sugar into a bowl and whisk thoroughly, or until pale in colour.
3. Heat cream gently again and then strain onto egg yolk and sugar mixture. Mix thoroughly.
4. In the same pan, heat a little oil and butter. Add the onion and cook until golden brown.
5. Pour into ramekins and bake in bain-maire at 120C until set.