

Honey & Lavender Gelato with Tuile Cookies

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Serves: 6

Ingredients

Honey-Lavender Gelato

1 T. Cornstarch
¼ c. Honey
2 T. Sugar
1 c. Milk
4 Egg yolks, well beaten
1 c. Cream, whipped to soft-medium peaks
1 ½ T. Fresh lavender flowers

Lavender Tuile

3 Egg whites
5 oz. Powdered sugar, sifted
½ t. Vanilla extract
1 ½ oz. Flour, sifted
Fresh lavender flowers, enough to sprinkle on each tuile

Preparation

Honey-Lavender Gelato

- ❑ In a cool sauce pan mix cornstarch and sugar, turning heat to high, gradually stir in milk and lavender.
- ❑ In a large bowl beat eggs, slowly add milk mixture and return combined mixture to sauce pan.
- ❑ Cook over low heat, stirring constantly, until the sugar is dissolved and the mixture lightly thickened (a finger drawn across the back of a spoon should leave a path in the custard). Do not boil.
- ❑ Remove from heat and chill custard completely in an ice bath.
- ❑ When cold fold whipped cream into custard and pour combined mixture into an ice cream maker. Freeze according to manufacturer's instructions.
- ❑ Remove and keep frozen until ready to use.

Lavender Tuile

- ❑ Lightly beat whites then add sugar, vanilla, and flour in this order. Do not over mix. Spread onto a sheet tray lined with a silicon pad.
- ❑ Drop 1-tablespoon portions of dough a few inches apart onto baking sheet and pat each into a 5-inch round with your fingertips.
- ❑ Sprinkle with lavender and bake at 350°F until edges are a golden brown.
- ❑ To form cornucopia, roll warm tuile into a cone shape.

Serve

- ❑ Once tuile is cool, fill with available fresh berries, and sprinkle with powdered sugar.
- ❑ Scoop the gelato and garnish with berry cornucopia.

Chef's Notes

- ❑ It is best to use fresh lavender flowers which can be found at your local Farmer's Market. Fresh chopped lavender buds will also work but the flavor will not be as intense.
- ❑ Cones can be made 3 days ahead and kept in an airtight container at room temperature.