



Blueberry Lavender Syrup

Makes about 1 ½ cups, with blueberries

One of my all time favorite ingredients is lavender. It has a gentle, mysterious flavor that keeps everyone guessing what that special flavor is. This syrup is hands down one of the easiest ways to transform simple store bought cake or pastry into an impressive dessert.

Ingredients:

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup sugar

4 teaspoons dried (edible) lavender flowers

2 teaspoons fresh lemon juice

1 pint fresh blueberries, de-stemmed, washed and dried

Preparation:

Place the water and sugar into a small, heavy bottomed saucepan over medium heat. Whisk to dissolve sugar and allow mixture to come to a boil. Remove from heat and stir in the lavender. Allow to steep for 30 minutes.

Pour lavender syrup through a fine mesh sieve into a clean bowl. Discard lavender flowers. Stir in the lemon juice. Add blueberries. Serve.

Chef Notes: Syrup can be prepared without blueberries 1 day in advance. Keep in refrigerator, covered.