

INGREDIENTS

2 cups heavy cream, divided
1 cup milk
1/3 cup sugar
1 tablespoon edible lavender
4 ounces white chocolate, finely chopped
4 large egg yolks
1 large egg
Pinch of fine sea salt
1 lemon, zest and juice
1/2 teaspoon pure vanilla extract



PREPARATION

Put 1 1/2 cups of the heavy cream, the milk, sugar, lavender and the zest, if you're using it, in a small saucepan over medium heat and bring to a boil. Turn off the heat, cover and steep for 20 minutes.

Put the chopped white chocolate in a small heatproof bowl. Bring the remaining 1/2 cup heavy cream to a boil, pour the cream over the chocolate and let it sit for 30 seconds. Using a small spatula or whisk and starting in the center of the bowl, stir the cream and chocolate together in increasingly widening circles until you have a smooth ganache.

Working in a large heatproof measuring cup with a spout, in a pitcher or in a bowl, whisk the yolks and egg together with the salt until smooth. Very, very slowly strain a bit of the hot cream over the eggs and then whisk. Add about one-quarter of the cream in this drizzle-and-whisk fashion – insurance against cooking the eggs. Whisk some of the hot cream into the white chocolate ganache and add this to the eggs. Then, in a steadier stream, gently whisk in the remaining cream. Discard the lavender and zest. Stir in the vanilla extract.

If you've got lots of bubbles, you might want to skim this mixture.

Pour into ramekins and bake at 85 degrees C/ 185 degrees F in the steam oven for 15 minutes (small) to 40 minutes (large). Middle should have a firm jiggle to it. Chill at least 2 hours.