

Chocolate Custard with Lavender Cream, Almond Brittle & Sea Salt



Yield: 4-6 servings

Ingredients

Chocolate custard:

1 ½ cups heavy cream
1 cup half & half
5 egg yolks
¼ cup sugar
5 oz semisweet chocolate, thinly shaved
1 teaspoon vanilla extract
Sea salt, to garnish

Almond brittle:

3 oz slivered almonds
1 cup sugar
2 tablespoons water

Lavender whipped cream:

1 cup heavy cream
2 tablespoons sugar
¼ teaspoon vanilla extract
12 drops lavender extract

Directions

Chocolate custard:

In a medium saucepan, heat the heavy cream and half & half over medium-low heat. Meanwhile, whisk the egg yolks in a mixing bowl. Add the sugar and keep whisking until thick and pale yellow. When the liquid in the saucepan just begins to simmer, remove it from the heat and temper the eggs by slowly drizzling half of the liquid

into the mixing bowl, whisking continuously. When combined, pour the tempered egg yolk mixture into the saucepan with the rest of the liquid. Cook the custard over low heat until thick and coats the back of a wooden spoon. Place the chocolate in another mixing bowl and pour the custard over it. Whisk to incorporate. Stir in the vanilla extract. Place the bowl in a larger bowl full of ice. Stir often and allow the custard to cool slightly before pouring it into small “pots”, ramekins or any other type of dish. Refrigerate the custard for a couple of hours until completely set.

Almond brittle:

Prepare a sheet pan with a piece of lightly oiled parchment paper. In a small saucepan combine the sugar and water over medium-high heat. Stir until the sugar dissolves. Stop stirring while the mixture caramelizes. Cook until it is a light, amber color. Remove from the heat, add the almonds and quickly stir to coat. Pour the brittle out onto the prepared sheet pan. Spread evenly so that all of the almonds are in one, even layer. Allow to cool until hardened. Break the brittle into free-form pieces.

Lavender whipped cream:

Combine the cream and sugar in a mixing bowl. Using an electric mixer, beat the cream until just before stiff peaks form. Add the vanilla and lavender at the end. Beat to incorporate the flavors until you fully reach stiff peaks (be careful not to overbeat).

To serve:

Serve each custard with a sprinkle of sea salt. Top with the lavender whipped cream and a piece of almond brittle.