

WINE FOOD FARMGATE

Mornington Peninsula



FLINDERS HOTEL

Lavender & White Chocolate Crème Brûlée with Local Honey

FLINDERS HOTEL

Lavender & White Chocolate Crème Brûlée with Local Honey

INGREDIENTS - SERVES 6

For Brulee:

500ml cream
300ml milk
130gm castor sugar
150gm Mornington Peninsula free range egg yolks
1/3 vanilla bean – halved and seeded
70gm good quality white chocolate buttons
5 sprigs of Mornington Peninsula culinary lavender (seeds stripped)

For Blueberry Compote:

300gm Australian blueberries
100gm sugar

METHOD

Whisk together the egg yolks and half of the castor. In a pot heat milk, cream, vanilla bean seeds & the remaining castor sugar. Allow the mixture to come to the boil. Pour hot milk mixture over the whisked egg yolks & sugar, and stir until the sugar has dissolved. Add chocolate buttons and lavender, allowing to infuse for 5 minutes. Pour into a bowl (on an ice bath) and stir until cold. Strain the mixture (to remove the lavender & vanilla seeds) and set aside in the fridge.

Heat berries & sugar in a pot. Break up blueberries during the heating process, and continue to heat until sugar is fully dissolved. Allow to cool. Portion the blueberry compote into 6 brûlée moulds or ramekin. Top up with the brûlée mixture, and slowly bake on a tray at 96degrees until set (approximately 1.5 hours). remove from oven and allow to cool.

TO SERVE

Serve alongside 1 tbs of Mornington Peninsula Pure honey per portion.

MATCHED BEVERAGE

2013 Balnarring Vineyard Muscat Rouge East (dessert wine)

ABOUT FLINDERS HOTEL

This iconic hotel is now a culinary destination with an award winning restaurant, Terminus and superb boutique accommodation, Quarters. Terminus is a more sophisticated intimate dining experience offering Mediteranian and French cuisine with a focus on seasonal and local produce.

Corner Cook & Wood Streets, Flinders

Tel: 03 5989 0201

www.flindershotel.com.au

Use this recipe card to recreate your own Wine Food Farmgate menu, then share all of your delicious creations with [#winefoodfarmgate](https://www.instagram.com/winefoodfarmgate)
See them on winefoodfarmgate.com.au