

Lavender Inlay Cream

| <u>Ingredients</u> | 1# 13 1/8 oz |
|--------------------|---------------------|
| Cornstarch | 1/2 oz |
| Milk | 1# 2 oz |
| Whole Eggs | 4 oz |
| Granulated Sugar | 4 oz |
| Unsalted Butter | 1 1/2 oz |
| Lavender Flowers | 1/8 oz |

1. Place milk, remaining 1/2 of the sugar, and lavender flowers in a pot and bring to a boil.
2. Make a slurry with the cornstarch, 1/2 the sugar, and eggs. Whisk together.
3. Temper the slurry by slowly adding the hot milk to the egg slurry while continuously whisking, then add the slurry to the boiled milk. Whisk together. Bring to a second boil for 1-3 minutes while continuously whisking.
4. Take off of the stove and whisk in the butter. Then add colorings (red and blue to make a faint purple).