



Blueberry Lavender Syrup

One of our all-time favorite ingredients is lavender - we simply love the way its gentle flavor and scent perfume the mouth. It is at once mysterious and slightly evocative. It is also hands-down one of the easiest ways to transform a dessert or pastry into an elegant course. Donna Zotter discovered this syrup a few summers back, and has paired it with everything from fresh fruit to ice cream to luscious [Buttermilk Cake](#).

Makes about 1 ½ cups, with blueberries

Ingredients

¾ cup water
½ cup sugar
4 teaspoons dried (edible) lavender flowers
2 teaspoons fresh lemon juice
1 pint fresh blueberries, destemmed, washed, and dried

Preparation

Place the water and sugar into a small, heavy-bottomed saucepan over medium heat. Whisk to dissolve sugar. 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's Note: Syrup can be prepared without blueberries 1 day in advance. Keep in refrigerator, covered.]

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July 2005