Lavender Flower Icecream

- 8 tbs vodka or gin
- 3 tbs lavender flowers
- 6 egg yolks
- 125 ml lavender honey (or runny honey)
- 250 ml thick double cream

Warm the spirit until hand hot in a small bowl and add the flowers. Leave for one hour to infuse, with a lid on the bowl. Strain well through a tea strainer, squeezing the flower heads to extract all the scented spirit.

Meanwhile whisk the egg yolks with an electric beater. Heat the honey to boiling and slowly pour onto the egg yolks whisking all the time. Continue to whisk until cool, and then stir in the lavender flavouring.

Fold in the thick cream, whipped double cream maybe used instead. Transfer to either a freezer proof bowl or an ice-cream machine and freeze.

Serve decorated with lavender petals.