



STRAWBERRIES WITH LAVENDER YOGURT CREAM

Makes 6 Servings

Lavender brings out the sweetness of the strawberries in this delicious recipe adapted from *The Provence Cookbook* by Patricia Wells.

INGREDIENTS:

1 pound fresh strawberries, stemmed and cut into sixths
1 tablespoon balsamic vinegar
1 tablespoon Lavender Sugar

Lavender Yogurt Cream

1 cup Greek-style yogurt
2 tablespoons crème fraiche or heavy cream
1 tablespoon Lavender Honey
6 sprigs of lavender, for garnish

DIRECTIONS:

Chill 6 desert goblets by placing them in the refrigerator.

Combine the strawberries, vinegar and lavender sugar; stir gently. Cover tightly with plastic wrap and refrigerate for 30 minutes. Just before serving, combine the yogurt and crème fraiche in a bowl and whisk gently, adding 1 tablespoon of lavender honey, or to taste. The mixture will remain quite firm.

Spoon the strawberries into the goblets and top with the Lavender Yogurt Cream. Garnish each goblet with a sprig of lavender.

Recipe by Kathy Gehrt, author of 'Discover Cooking with Lavender'

