



## *The Edible Garden*

Recipe featured at *Cooking for the Season* demonstration, July 29

### **Apricot Lavender Halava**

By: Kimberly Rubin, Public Education Intern, The New York Botanical Gardens

#### **Ingredients**

1/2 cup butter  
1 cups sugar  
1 cups farina  
2 cups water  
8 firm apricots, pitted and sliced  
1 teaspoons dried lavender flowers  
1/2 tablespoon vanilla  
Toasted almond slivers to garnish

#### **Instructions**

1. In a pot, mix the sugar, water, apricots, lavender, and vanilla. Bring to a boil.
2. In another larger pot, melt the butter and then add the farina. Roast the farina and butter over medium heat until it browns and releases a nutty aroma.
3. When roasted, carefully add the boiling water, sugar, and fruit mixture. Stir vigorously until it fluffs up and pulls away from the side of the pot. Serve immediately, garnished with slivered, toasted almonds if you like.