

Honey-Lemon Custard with Fruit

Ingredients

- 2 cups heavy cream
- 4 tablespoons honey, divided
- 3 tablespoons sugar
- 1/2 vanilla bean, split lengthwise
- 3 2-inch strips lemon peel
- 6 tablespoons fresh lemon juice, divided
- 1/4 cup light rum
- 1 cup berries or sliced mango

Preparation

Place ramekins on a rimmed baking sheet. Heat cream, 2 tablespoons honey, and sugar in a small saucepan over medium heat until just beginning to simmer. Scrape in seeds from vanilla bean; add bean. Add lemon peel; remove from heat. Let steep for 5 minutes (cream should register about 160°F on an instant-read thermometer). Remove vanilla bean and peel. Gently stir in 5 tablespoons lemon juice.

Divide custard among ramekins and chill to let set for at least 1 hour or, covered, up to 1 day.

Whisk remaining 2 tablespoons honey and 1 tablespoon lemon juice with rum in a small bowl. Stir in fruit; let sit until juicy, about 1 hour. Serve with custard.