

POMMEGRANATE FLAN

INGREDIENTS

2/3 cup granulated sugar
1/3 cup water
1 tbs pomegranate molasses

½ cup granulated sugar
3 egg yolks
3 eggs
1 cup pomegranate juice
2 cups half and half



PREPARATION

In a small saucepan heat sugar, water and molasses until it turns golden amber. Divide into ramekins and set aside.

Beat eggs and set aside.

Heat cream until almost boiled and add pomegranate juice. Stir until incorporated.

Add cream to eggs very slowly beating constantly until all mixed.

Divide into ramekins and put into perforated steam insert. Cover with foil.

Set temperature to 185 degrees and set time for 55 minutes.

Place in steam oven when beep sounds.

When cooking has finished remove foil and place in refrigerator until completely cooled.

Run a hot knife around edge and invert onto a plate.

Top with pomegranate seeds and drizzle chocolate on the plate if desired.