

## POMEGRANATE CHEESECAKE

### For the Crust:

2 Cups      Graham Cracker Crumbs  
½ Cup      Finely crushed Pistachios  
5 Tbls      Melted Butter  
¼ Tsp      Salt

### For the Filling:

3 Cups      IQF Pomegranate Seeds  
1 ½ Cups    Granulated Sugar  
1            Cup of Water  
Half        Lemon  
4            8 oz. Cream Cheese at Room Temperature  
3            Large Eggs at Room Temperature

### For the Crust:

Preheat Oven to 350 degrees. By hand combine Graham Cracker Crumbs, Pistachios, Salt and Melted Butter in a bowl and mix until well combined. Put Crust mixture in a non greased 12" Spring Form Pan. Press down evenly by hand. Cook Crust in preheated oven for 10 minutes. Remove and allow to cool as you make the filling.

### For the Pomegranate Syrup:

Place IQF Pomegranate Seeds, 1 cup of Granulated Sugar and Water in a sauce pan over medium heat. Bring to a slow boil and continue to stir until reduced to a light syrup consistency (about 10 minutes). Squeeze lemon into syrup and stir. Strain out Pomegranate Seeds and set aside to cool.

In a kitchen mixer with a paddle attachment, beat together Eggs and Cream Cheese until smooth and even texture is achieved. Add the last ½ cup of Sugar and ½ cup of the Pomegranate Syrup and mix at slow speed until well incorporated. Pour mixture over the crust and rap two or three times on a counter top to allow the air bubbles to come to the surface. Wrap the base and sides of the Spring Form Pan in aluminum foil to keep moisture from entering. Place cheesecake in a bain-marie (a pan filled with hot water half way up the spring form pan. Place in oven and cook until cake has set-up, about 1 hour or until the top begins to slightly brown.

Remove from oven and allow to cool before serving.

Chef Michael Shackelford creates seasonal menus using Central California's finest ingredients at Trelío Restaurant in Clovis, CA.