

## *WHITE CHOCOLATE SOUFFLÉS WITH POMEGRANATE ANGLAISE*

For the Anglaise:

1 ½ c	Whole Milk
½ c	Heavy Cream
6 T	Sugar
6 ea	Egg Yolks
½ c	Pomegranate Juice
½ c	Stiebs Freeze Dried Pomegranate Powder

1. Combine milk and cream in a saucepan. Add three Tablespoons Sugar. Stir and bring to a boil. Remove from heat.
2. Combine Pomegranate juice and powder and mix to combine.
3. Combine the egg yolks and remaining sugar and beat for 1 minute until ingredients are thoroughly combined.
4. Gradually add milk mixture to egg yolk mixture. Stir to combine and return to saucepan. Cook over low heat, stirring constantly, until mixture coats the back of a spoon. Do not allow to boil.
5. Whisk in Pomegranate mixture, chill and reserve.

For the White Chocolate Soufflés:

¼ lb	Unsalted Butter for greasing
¼ c	Granulated Sugar
¼ c	Stiebs Freeze Dried Pomegranate Powder
4 oz	White Chocolate
1 ¼ c	Whole Milk
1/3 c	All Purpose Flour
1/3 c	Unsalted Butter
¼ c	Granulated Sugar
3 ea	Egg Yolks
3 ea	Egg Whites

1. Preheat the oven to 400 degrees. Combine the first ¼ c sugar and Pomegranate powder and mix, reserve. Grease the insides of 6 soufflé dishes with the ¼ lb butter and coat with the Pomegranate powder mixture.
2. Heat the White Chocolate and ¾ c of the milk over a double boiler until the White Chocolate is melted and mixture is smooth. Stir in the ¼ c sugar.
3. Melt the butter in another saucepan. Stir in the flour to make a blonde roux. Add the rest of the milk and simmer for 5 minutes, continuously stirring until the mixture is smooth.
4. Stir in the White Chocolate mixture, bring to a simmer and cook for two to three minutes. Remove from the heat and let cool slightly. Stir in the yolks one at a time and mix until incorporated.

5. Stiffly whisk the egg whites in a grease free bowl (wiped with vinegar) and gently fold them into the mixture.
6. Spoon the mixture into the prepared soufflé dishes 2/3 full and bake for 20 minutes or until risen and cooked through.
7. Serve immediately from the oven. Make a hole in the center and carefully pour in some of the Pomegranate Anglaise.

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