

## LEMON CUSTARDS WITH POMEGRANATE SEEDS

*(adapted from Emily Luchetti)*

3 large egg yolks  
1 large egg  
1/2 cup granulated sugar  
6 T freshly squeezed lemon juice  
1 + 1/3 cups heavy cream  
grated zest of 1 lemon  
fresh pomegranate seeds  
powdered sugar

Whisk the egg yolks, egg, and sugar until blended. Whisk the lemon juice and reserve.

Prepare an ice bath (large bowl or sink with cold water and ice cubes to keep the temperature very cold). Heat the oven to 300 F.

Combine the cream and lemon zest in a heavy-bottomed saucepan, heat until bubbles start showing on the edges of the pan. Remove from heat. Pour the cream while whisking constantly over the egg/lemon mixture, in a slow stream. Place the bowl on the ice bath and cool it, mixing gently. When it reaches room temperature, strain the cream through a fine sieve, discarding the lemon zest. Pour in 6 individual ramekins (5-ounce size). Place the ramekins in a baking dish, fill it halfway up with very hot water, cover the whole dish with aluminum foil, leaving a corner open.

Bake for 35 minutes. Remove the foil, and gently jiggle one of the custards – when set on the edges but still wavy at the center, remove from the oven, take them out of the baking dish, cover and refrigerate for at least 2 hours before serving.

At serving time, place some pomegranate seeds over the custard, and sprinkle a little powdered sugar.