

## Pomegranate Chocolate Dessert

<http://userealbutter.com/2009/12/09/pomegranate-chocolate-dessert-recipe/>

1/2 11×17-inch sheet of vanilla chiffon cake  
10 oz. PAMA simple syrup  
1/2 cup pomegranate molasses  
white or dark chocolate mousse  
1 cup pomegranate seeds  
pomegranate mirror

### **vanilla chiffon cake**

*makes 2 11×17-inch sheets or 2 9×3-inch rounds (you only need 1/2 a sheet unless making 9-inch cake in which case you can cobble pieces together or use one whole sheet)*

14.5 oz. cake flour  
8.75 oz. confectioners sugar  
6.75 oz. whole milk  
6 oz. canola oil  
3.25 oz. eggs  
0.5 oz. baking powder (omitted at 8500 ft.)  
13 oz. egg whites  
9.5 oz. granulated sugar  
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment paper in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes (18 minutes for me). Remove from oven and remove from pan. Let cool completely on a rack.

### **PAMA simple syrup**

4 oz. water  
4 oz. sugar  
2 oz. PAMA liqueur

Place the sugar and water in a small saucepan and stir over high heat until the sugar dissolves. Let come to a boil. Turn off the heat and let cool. Add the PAMA liqueur.

### **pomegranate molasses**

*from [Closet Cooking](#)*

2 cups pomegranate juice  
1/4 cup sugar  
1 splash lemon juice

Bring all ingredients to a boil in a small saucepan. Reduce the heat and let simmer until it has reduced to about 1/2 cup. ~40-50 minutes. You will want it to be slightly more fluid when hot because it thickens as it cools.

### **dark chocolate mousse**

from [Tartelette](#)

6 oz. semisweet chocolate, chopped  
1/4 cup whole milk  
2 oz. butter  
1 egg yolk  
1 cup heavy cream, cold

In a bowl set over a pan of simmering water (make sure that the bowl fits snugly over the pan and does not touch the water), melt together the chocolate, milk, and butter. (Okay, I just throw it all into a pan and heat it gently over the burner without a water bath). Remove from the heat and let cool to lukewarm. Whisk in the egg yolk. In a mixer, whip the cream to medium peaks and fold it into the chocolate mixture. *Make the mousse just before assembly.*

### **white chocolate mousse**

1 2/3 cups heavy cream  
4 oz. white chocolate, chopped

Heat the white chocolate and 2/3 cup heavy cream in a small saucepan over low heat, constantly stirring until chocolate is completely melted. Remove from heat. Let cool completely. Beat the remaining cup of heavy cream to stiff peaks. Fold the whipped cream into the white chocolate mixture. If you want it to be more fluffy, whip the whole ensemble a little more. *Make the mousse just before assembly.*

### **pomegranate mirror**

1 tbsp PAMA liqueur  
1 tbsp water  
1 tbsp gelatin  
1 1/2 cups pomegranate juice (I use POM)

Place the PAMA liqueur and the water in a small bowl. Sprinkle the gelatin over the liquid and let it soften. Heat the juice in a small saucepan until it begins to simmer. Stir in the gelatin mixture and stir until dissolved. Let cool to near room temperature. *Make the mirror last.*

**Assembly:** Cut the cake to fit your mold(s), this will be your base. There is no precise measuring of components here. Generally a half sheet of cake will suffice for any molds 8 inches in diameter or less. I usually peel off the top crust of the chiffon cake because it interferes with absorption of the soaking syrup. If I feel the cake is too high, I'll trim a little off the top as well. If using round molds, I like to line the inside with [acetate ribbon](#) for ease of release. Fit the cake into the base of your mold and set on parchment paper on a baking sheet. The cake should be snug in the mold. Brush the PAMA simple syrup

onto the top of the cake. Do it again. Drizzle the pomegranate molasses evenly over the cake (forget about spreading it, you'll shred the cake – too sticky). If your pomegranate molasses is too stiff, heat it up ever so briefly until it is more fluid. You don't need to pour a lot, but you need enough so that 80% of the cake surface is colored dark red. Fold the pomegranate seeds into the mousse. Fill a pastry bag fitted with a big plain tip with the mousse and pipe it evenly over the cake (an inch or more in height). I like to slam the baking sheet down on the table a couple of times to settle the mousse and remove as many air pockets as possible. If you're overly enthusiastic with this step, expect mousse in your hair. The white chocolate mousse was not terribly pipeable – it was more runny than the dark chocolate mousse and poured in easily. Pop the mold(s) in the freezer or refrigerator until the mousse is firm. When the pomegranate mirror is cooled to room temperature, remove the mold(s) and pour the mirror liquid over the mousse to an appropriate depth (appropriate means whatever you want). Return the mold(s) to the refrigerator until the mirror has set. Carefully unmold the dessert and garnish.