



TWO JEWS MAKING FOOD EPISODE 27

POMEGRANATE SALSA

Ingredients

2 packages of pomegranate seeds
1 small onion, diced
1 small jalapeno, seeded and diced
½ bunch of cilantro, finely chopped
Juice and zest of one lime (have a 2nd lime as backup)

Goat Cheese

Mild crackers (like water crackers or plain pita chips crackers/chips)

Directions

- In a bowl, combine pomegranate seeds, onion, jalapeno, cilantro, and lime juice/zest.
- Taste to make sure the flavor is good, and add more lime if needed.
- Serve with goat cheese and crackers, or try with corn chips, as a sauce for fish, or whatever you think works! What you serve it with should add the saltiness you might crave, but do not use salt in the salsa.

MOLTEN LAVA CHOCOLATE CAKE

By Preppy Kitchen

Serves 6

Ingredients

½ cup unsalted butter
6 ounces bittersweet chocolate, chopped
2 large eggs
2 large egg yolks

¼ cup granulated sugar
⅛ teaspoon salt
2 tablespoons all-purpose flour

Directions

- Preheat the oven to 450F.
- Butter and lightly flour 6 (4 to 5-ounce) ramekins and place them on a baking sheet (or use a cupcake tin with paper cupcake cups)
- Combine the butter and chocolate in a double boiler and melt over low heat, stirring until smooth. Or place the butter and chocolate in a microwave-safe bowl and microwave on high, stirring every 30 seconds until melted. Whisk together until smooth.
- In a large mixing bowl, combine the eggs, egg yolks, sugar, and salt. Beat on medium speed until thick and pale yellow. Fold the chocolate mixture and flour into the egg mixture until well combined. Divide the batter among the prepared ramekins.
- Bake for 6 to 8 minutes or until the sides of the cakes are firm set but the center is jiggly. Let the cakes cool in the ramekins for 1 minute.
- Place a small dessert plate over the top of each ramekin and carefully turn it over, inverting the cake onto the plate. Let stand for about 10 seconds, then remove the ramekin to unmold the cakes.
- Sift powdered sugar on top and garnish with berries, if desired.
- Must serve immediately.

Note: You can serve with fresh whipped cream or vanilla ice cream, but it's already very sweet. It would go great with a glass of milk, but Jews don't do that!!!