

Spice of Life

A newsletter published by The Peppermill

volume xvi issue ii
spring 2013

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The trees are blooming and the flowers are popping up in every garden--yup--I guess Spring is really here! It feels really nice to put away those overworked hats scarves and gloves. Spring means Shavuos is on the way. Before baking with butter we thought it would be appropriate to give you a bit of timely information on one of the most important milchig ingredients--**butter**. Read on in our "*did you know*" column for fascinating facts. Shavuos is when you get to enjoy the rich flavor of dairy baking and cooking and our recipes reflect just that. We've got a delicious new way to serve your **fish and two mouthwatering sweet treats**--we had a really hard time choosing which dishes to showcase because we had so many we wanted to share! As the pioneers in kitchen gadgetry we're always on the lookout for items new and exciting to streamline your culinary work. On page 3 you will find lots of interesting **new tools** to enhance your kitchen time. You can also read about our **featured cookware--Tramontina Ceramica**. You will also want to see our collection of **metalware gifts** before heading out for Yom Tov or to a barbecue this summer. Plus, for the Push-up Pops fans, we now have **flower-shaped push pops**--perfect for Shavuos! Show off your favorite mousse, cake or ice cream treat at your milchig kiddush in the timely flower-shaped pops. Ask us for our new **Cheesecake Mousse Recipe**--available to anyone who asks! Make your own tefillin cookies for the next **Bar Mitzvah** in your family. We now have an **exclusive tefillin cookie cutter** available. Intrepid bakers will want to try making **stunning decorations of Isomalt**. This stabilized sugar will not change color when heated--unless you want it to. Read more on page 3. You will enjoy the recipes on our back page all summer long. These **icy coolers and spritzers** are perfect for brunches and barbecues as well as Seuda Shlishis. Wishing all a happy and healthful summer!

--Chayale & Rivky

did you know?

Sweet treats baked with butter taste nothing like those prepared with margarine. The flavor is unbelievably rich and, well, buttery! Butter is basically an emulsion of water in fat, with some dairy solids that help hold them together. But food scientists, chefs and dairy experts stress that once butter is melted, even if it is chilled or refrozen it will never solidify because when the butterfat gets warm, the emulsion breaks, never to return. For clean edges on cookies and for even baking, doughs and batters should stay cold; place them in the freezer when the mixing bowl seems to be warming up. And just before baking, cookies should be very well

chilled or even frozen hard. Cold butter's ability to hold air is vital to creating what pastry chefs call structure -- the framework of flour, butter, sugar, eggs and leavening that makes up most baked goods. Experts say that butter should be creamed to soften it and to incorporate air for at least three minutes. When sugar is added, it makes more air pockets. The best way to get frozen or refrigerated butter ready for creaming is to cut it into chunks. Never use a microwave: it will melt it, even though it will look solid. When the butter is still cold, but takes the imprint of a finger when gently pressed, it is ready to be creamed. Butter's ability to hold air is most important in layered pastries like puff pastry and strudel. Until the 19th century, all butter was made by hand on farms. The first butter factories appeared in the United States in the early 1860s. . Originally, whole milk was shipped to the butter factories, and the cream separation took place there. In the late 1870s, a mechanical cream separator was introduced and this dramatically sped up the butter-making process by eliminating the slow step of letting cream naturally rise to the top of milk. Soon, though, cream-separation technology became inexpensive enough to be easily accomplished on the farm,

and the cream alone shipped to the factories. By 1900, more than half the butter produced in the United States was factory made. In the 20th century butter consumption declined in most western nations. This decline was due in large part because of the rising popularity of margarine, which is less expensive and, until recent years, was erroneously thought to be healthier. In the United States, margarine consumption overtook butter during the 1950s, and it is still the case today that more margarine than butter is eaten in the U.S. and Europe. Of course baked good containing margarine or shortening cannot hope to measure up to those baked with butter. While we don't get many opportunities to bake with butter, Shavuos is the perfect time to savor the inimitable flavor of butter in baked goods. If you're working with a stick of butter, there may be 8 tablespoon markings on the wrapper. Just cut off what you need with a sharp knife. You can also follow these easy conversions:
1/2 stick = 1/4 cup = 4 tablespoons
1 stick = 1/2 cup = 8 tablespoons
4 sticks = 1 pound
These measurements are the same when working with margarine.



from our kitchen to yours

This fish dish is both beautiful and delicious! Serve it at a milchig meal or substitute canola oil for the melted butter and continue as directed.

Salmon Parcels

2 tablespoons mayonnaise
1 tablespoon lemon juice
1 glove garlic, crushed
8 phyllo sheets, thawed
2 to 3 tablespoons butter, melted
1/4 cup chopped fresh parsley
4 boneless, skinless salmon fillets, (about 6 ounces each)
kosher salt and ground pepper
1 egg, beaten



Preheat oven to 425 degrees.

Stir together mayonnaise, lemon juice and garlic in a small bowl. Set aside.

Lay 1 phyllo sheet on a clean work surface. Brush with melted butter; sprinkle with 1 tablespoon parsley. Top with another phyllo sheet.

Season salmon fillets with salt and pepper. Trim off very thin end of fillet. Place one fillet 3 inches from short end of dough; spread 1 generous teaspoon mayonnaise mixture on top.

Make salmon packet: Carefully fold the end of the dough over the fillet; gently fold in both of the long sides of the dough over the salmon. Roll salmon over folded sides until you reach the end to form parcel. Repeat process, making four parcels. Brush tops and sides of parcels with egg.

Place parcels on a baking sheet; bake until golden brown, about 15 minutes. Serve hot.

What would Shavuos be without blintzes? Combine the texture of light airy crepes with delectable dairy custard and you are sure to win rave reviews at your milchig kiddush this year.

Custard Crepe Gateau

For the crepe batter:

2 cups flour
1/8 teaspoon baking powder
1/4 teaspoon salt
1/3 cup sugar
2 cups milk
4 eggs
1/3 cup butter, melted (3 ounces)
1 tablespoon pure vanilla extract

For the filling:

4 ounces custard powder (available @The Peppermill)
1 cup water
1 cup sugar
3 cups milk
2 cups heavy cream
1/4 cup confectioners' sugar

Make the crepes:

In a food processor, or by hand with a whisk, combine dry ingredients. Add milk, eggs, butter and vanilla. Let batter rest 15 minutes. Heat a 10" skillet and brush with butter. Pour 1/4 cup crepe batter

into pan and swirl to spread evenly. Cook until lightly browned and flip over to brown other side. Using all crepe batter should yield 10 to 14 crepes.

Make the custard:

Dissolve custard powder in 1 cup water. In a medium saucepan, simmer milk and sugar until combined and small bubbles form around the edges of pan. Remove from heat and add dissolved custard powder. Whisk until custard thickens and looks smooth. Set aside to cool.

Beat heavy cream with confectioners' sugar until firm peaks form. Carefully fold cream into custard in 3 batches.

Line a 9" springform pan with parchment paper. Place 1 crepe on bottom of pan. Spread 1/3 cup filling over crepe. Continue filling and stacking crepes until filling is used up and top layer is a crepe.

Chill 2-4 hours or overnight.

To serve, unmold gateau and sift confectioners' sugar on top. Slice in wedges.



Milchig muffins always make us happy--no doubt they make you happy, too! That incomparable flavor of savory butter, cream cheese and brown sugar add up to irresistible taste.

Caramel Pecan Cheesecake Muffin

For the streusel:

1 cup pecans
2 tablespoons sugar
1/2 cup brown sugar
1/4 cup caramel chips
2 tablespoons butter

For the cheesecake filling:

8 ounces cream cheese, at room temperature
1 egg yolk
1/3 cup sugar
1 teaspoon pure vanilla extract

For the muffin batter:

2 sticks butter, 8 ounces
1 cup brown sugar
1/2 cup sugar
1 egg



2 teaspoons pure vanilla extract
1 cup plain yogurt

2 cups flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt

Preheat oven to 375 degrees F. Line a 12-cup muffin pan with paper liners.

Make the streusel: In a food processor, grind nuts, sugars and caramel chips to a fine consistency. Add butter and pulse to blend. Set aside.

Make the filling: Combine ingredients with a whisk until blended. Fill a pastry bag with cheese filling and set aside.

Make the muffins: In a large mixing bowl, combine butter and sugars. Add egg and vanilla; mix well. Add yogurt, flour, baking powder, baking soda and salt. Mix well.

Using an ice cream scoop, divide 3/4 of the batter among the 12 muffin cups. Squeeze cheese filling into center of muffin batter. Cover with remaining batter. Sprinkle streusel over muffins, coating well.

Bake 30 to 35 minutes until golden. Let cool 5 minutes before removing from pan.

Gotta have it!

Space-age **Ceramica** non-stick coating are strong as well as safe for you and the environment. **Tramontina** has been in the cookware business for over 50 years so they know quality. Easy clean up and silicone heat resistant handles add to the appeal of this new line of cookware. Sets and open stock.



Dessert glasses are not just for dessert! And we've got a new collection for you to enjoy. **The Diamond collection** is perfect for dips, salad dressing or even dessert! **\$6.99 each**



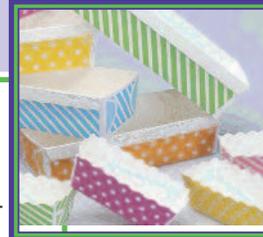
Need a spritz or two of lemon juice on your salad or fish? Twist our new **Lemon and Lime Mister** into a fresh lemon and spray! It's as simple as that. Store lemon in the fridge on its own little dish.



Soup boiling over? No more! Use a **Kuhn Rikon Kochblume Spill Stopper** to keep liquids from boiling over the edge of every pot. Available in 2 sizes to fit all pots. Made of quality silicone.



The latest in **giftware is metal**. Come see our beautiful collection of **hammered and ruffled stainless steel and aluminum** bowls, condiment dishes and salad servers. Elegant enough for your Shabbos table, yet casual enough to use anytime. This will not hide in the closet! Makes a wonderful hostess gift.



Paper baking pans are pretty enough for your Yom Tov table. Bake all those milchig pound cakes, muffins and cupcakes in our new **Welcome**

Home Brands colorful paper pans. Available in loaf pans, mini loaves and ramekins. Color stays true even after baking.

Our **tulip baking cups** are all dressed up for Spring and now wear **polka dots**. Available in 4 pastel shades, these versatile baking cups turn the most humble of cupcakes and muffin into works of art.



Speaking of polka dots--check out our **Polka-dotted Swiss knives & peelers from Kuhn Ripon**. Same great Swiss quality--up to date style!



Looking for a professional roaster or fish pot? Our **new Kuchenprofi rectangular cookware** fits loaves and slices with ease. **Heavy gauge stainless steel** and encapsulated base ensure even heating and quick cooking.



Create Magnificent Decorations

Isomalt--now available with a hechsher is a sugar substitute, used in sugar sculpture because it will not crystallize like regular sugar.

It's much more forgiving. Here's how:

Heat an empty decorative silicone pan in an oven heated to 300°F. Heat a small, heavy bottom saucepan over medium heat for 2 minutes. Pour 4 tablespoons isomalt powder into it and stir until melted. You should have a clear liquid. Remove from heat and add a dab of gel food color. Stir.

Pour the hot isomalt into the silicone mold and smooth with a metal spatula. This will ensure perfectly smooth decorations. Wait a few minutes until the decorations harden and then, starting at outer edges turn them carefully out of the pan. Place on your cake, cupcake or mousses.

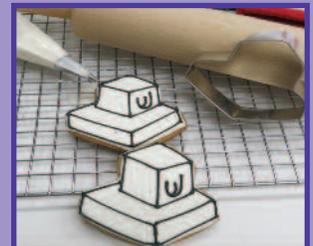


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drink up! cool off!

Summer is the perfect time for chilled sparkling drinks. Serve these refreshing, fruity drinks at a barbecue, family picnic or shalosh seudos. While they contain alcohol, it is heavily diluted with other ingredients so feel free to share it with every member of the family.

Just Peachy Sangria

1 750 ml bottle semi dry white wine
1/4 cup peach or apricot liquor
1/2 cup sugar
2 peaches, cubed
1 navel orange, peeled and sliced
1 mango, peeled and cubed
1 liter ginger ale

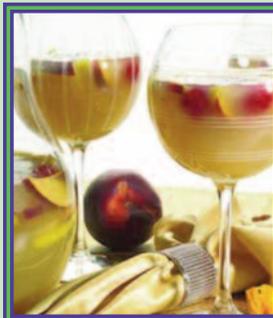
Bring wine, liquor and sugar to a boil in a large sauce pan. Cook just until sugar dissolves. Turn off flame. Add all fruit and allow to infuse at least 1 hour. Pour into a large pitcher and chill 4 to 6 hours or overnight. Add ginger ale just before serving.

Watermelon Strawberry Lemonade

1/2 cup lemon juice
1/3 cup sugar
2 cups frozen strawberries
1/2 a watermelon
1 cup water
1 lemon, sliced into 1/4" thick slices

Bring lemon juice and sugar to a boil until the sugar has dissolved. Remove from heat. Cut flesh out of the watermelon and remove all the seeds if it has any. Cut it

into chunks. Place in a food processor and blend the watermelon and strawberries with water until completely liquefied. Strain watermelon juice through a sieve into a large pitcher. Add the sugar mixture and mix well. Chill and add ice and lemon slices to the pitcher.



Apple Ginger Spritzers

6" piece ginger
1 cup water
1 cup ginger ale
2 cups apple juice
1 cup seltzer
1/2 cup chopped crystallized ginger



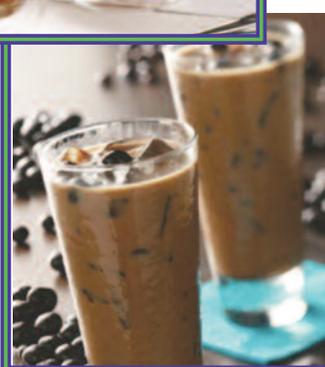
Peel and slice ginger. In a small saucepan, simmer water and ginger ale with the ginger slices until reduced by half. Pour through a fine strainer & chill. Mix the ginger syrup with the apple juice, seltzer and chopped ginger. Pour into iced filled glasses and garnish with cinnamon sticks.



Mochaccino Cooler

This recipe contains heavy cream which is dairy. You can just substitute with thawed whipped topping if you'd like to serve this coffee-lover's drink at a pareve meal or seuda.

1/2 cup strong brewed coffee
1/2 cup water
1/2 cup sugar
1/4 cup vanilla vodka
1/4 cup chocolate liquor
1/2 cup heavy cream
1/2 gallon milk



Combine brewed coffee, water and sugar. Add vanilla vodka and chocolate liquor. Combine ingredients chill 4-6 hours. Add heavy cream and stir. Pour over ice cubes and milk in a large pitcher and serve immediately.