

Spice of life

PEPPERMILL

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Hello,

Cheesecake, blintzes, buttery pastry—just a few of our favorite treats! Shavuos baking means you can enjoy a real cheesecake at the Yom Tov table! Not to mention pasta dishes, savory salads and flavorful fish recipes that take front and center at this time of year. The creativity is endless—too bad Shavuos is only two days!

Three-color, or Neapolitan, ice cream is one of the most popular flavors throughout the world. We've brought you our own version in a beautiful new cheesecake. The gorgeous layers are easy to create with just one batter. We know you appreciate recipes that don't require 30 steps! Our butter cookies topped with Dulce de Leche ganache will be a crowd-pleaser at your Shavuos kiddush. These new recipes and more can be found on our website or you can pick up the free recipe cards.

Just in time for summer entertaining, we've brought in a charming collection of melamine tableware. Bowls, platters, pitchers and more will enhance your table or make the perfect hostess gift. Lightweight and easy-care, the collections feature soft pastels or bright sunny colors.

New edible flowers and colorful sprinkles will take your Shavuos goodies to the next level. Check out the bouquets—wow!

As a reminder, our summer hours begin at the end of June. We're closed Sundays and Fridays during July and August. Our website is always available and we usually ship your orders within 2 days. So, getting your favorite items from The Peppermill is easier than ever! You will also find all our recipes plus back copies of the newsletters.

Stay in touch by signing up for emails or text messages. We like to surprise you with flash sales and specials, so you don't want to miss a thing! You can contact us on WhatsApp and Instagram and keep watching our stories and status for something new all the time.

Wishing all a healthy and safe summer!

Chayale & Rivky

Did you know?

Can't decide on your favorite flavor ice cream? When you choose Neapolitan, you get three! Neapolitan ice cream refers to the ice cream combination of vanilla, chocolate and strawberry, packed together and frozen, then served in slices so you get three delicious flavors in one treat.

Neapolitan ice cream is named for the 18th century confectioners and ice cream makers of Naples, Italy who were constantly on a quest to create exciting new desserts. They came up with a layered, multi-flavored frozen dessert called Spumoni, that featured nuts and fruit mixed into the layers of ice cream. It is likely the first flavors where the colors of the Italian flag, green, white and pink or red. As Italians immigrated to other countries, the trend made its way around the world. Spumoni shops popped up in New York, with some of the busiest right here in Brooklyn. As time passed, the layers were simplified and the fruit was left out and pistachio was

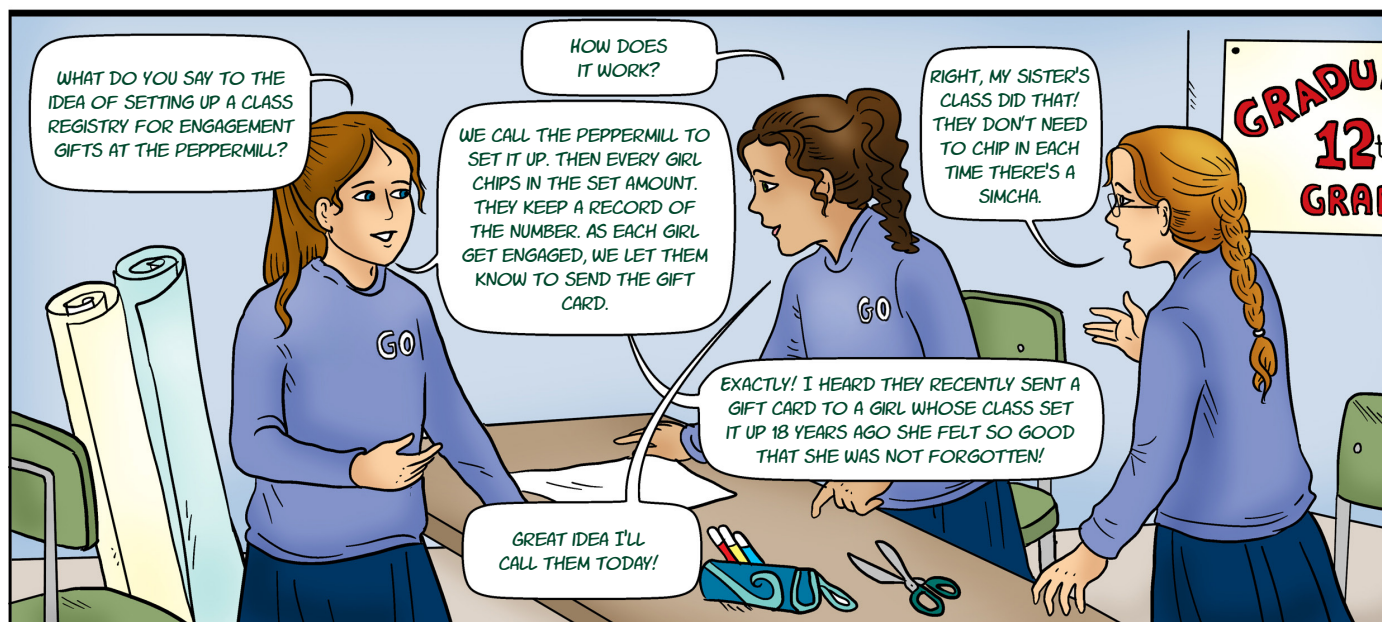
switched to chocolate. The tri-colored treat quickly became a world-favorite. The three flavors were translated to cakes, cookies and other treats.

Today, Neapolitan ice cream is manufactured commercially and continues to be one of the most popular flavors. Different countries have swapped flavors to fit their cuisines and cultures. In Australia they have stuck with the original green, white and red and refer to it as "traffic light" ice cream. In Mexico they use flavors like rum raisin. Variations notwithstanding, the Italian ice cream innovators started a trend that has become a staple.

Neapolitan flavors can be found nowadays in cakes made of three differently colored layers. It has also been reinvented in cookies and the famous "Tri-Color Cake." We've taken it one step further with our Neapolitan Cheesecake. You get these three delicious flavors in one easy-to-make Shavuos dessert!



SIMCHA SPECTACULAR



Caramel Thumbprint Cookies

Prep 45 Minutes | Yields 24 cookies

Buttery, crispy, gooey—cookies don't get better than this!



For the cookies:

$\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks)
 $\frac{1}{2}$ cup sugar
 1 egg
 2 teaspoons pure vanilla extract
 2 cups flour
 $\frac{3}{4}$ teaspoon kosher salt

For the caramel ganache:

2 ounces heavy cream
 4 ounces milk chocolate, chopped
 2 ounces Dulce de leche

3 ounces white chocolate, melted

Make the cookies:

Preheat oven to 350°F. Line 2 sheet pans with Silpat mats or parchment paper. In a mixer bowl, cream the butter & sugar until pale and creamy. Add egg and vanilla, beat until combined, scraping down the sides of bowl if needed.

Combine flour & salt. Gradually add to butter mixture and beat until smooth.

Using a medium cookie scoop, ($\frac{1}{2}$ T) scoop dough and roll into a ball. Place cookie on prepared pan. Gently make an indentation in the center of each cookie using your thumb or the back of a melon baller. Refrigerate shaped cookie until firm, about 15 minutes.

Bake until edges are lightly golden, about 10 to 12 minutes. Press in the centers again if they are not so deep. Remove from oven and let cool completely.

Prepare the ganache:

Heat heavy cream in a small saucepan until bubbles form around the edges. Place chopped chocolate in a small bowl and pour heated cream over. Let sit one minute to melt the chocolate. Stir gently to combine. Add the dulce de leche and stir until smooth. Pour ganache into a disposable piping bag. Snip a small hole at the tip and fill each thumbprint cavity. Drizzle with white chocolate to garnish.

Kitchen Notes

The latest gadgets, tips and news

▼ Bake your favorite pies and quiches in **Le Creuset Heritage Bakeware**. Quality ceramic pie dishes, square and rectangular bakers come in pretty new colors. The 24-ounce covered Cocotte is just the right size for sourdough bilkelach. Oven safe to 500 degrees.



▲ Brightly colored **Melamine trays and bowls** from TAG bring your table to life. Pick one up for the perfect hostess gift when you've been invited for lunch or barbecue.



▼ Set your spring table with the new **Guzzini Tiffany** collection. The bowls, cake domes and pitchers in a selection of soft colors go with any décor.



▲ Have you been waiting for an occasion to treat yourself to a Le Creuset Dutch oven? Wait no longer! The **Le Creuset 7.5-quart Chef's Oven** is now on special for a limited time. See it in Le Creuset's newest color—shallot.



▲ Beautiful, life-like, hand-crafted **Gum Paste Flowers** are now available with a local hashgacha. Dress up your delicious cheesecakes with these gorgeous flowers. Lots of sizes and colors.



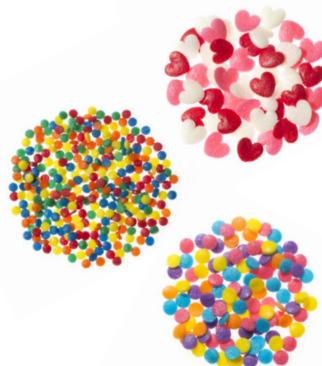
▼ Nordicware has come up with handy tools to help remove your bundt cake from the pan! The **Bundt Finishing Tool Set** also features a cake cutter and icing spreader so you have everything you need to turn out gorgeous cakes.

► The ever-popular **Pampa Bay** collection now includes melamine salad bowls, crackers trays and platters. Eye-catching textures and design will enhance your tablescape.



▼ Cheesecake does not need to be round. Bake your classic cheesecake in a **Patisse Loaf Springform** for an exciting new look!

► Is it an oven liner? Is it a baking rack? It's both! The **NoStik Oven Liner** keeps the oven clean without sacrificing a rack, and can actually be used as an extra baking sheet.



▲ Have you seen the **new heart sprinkles and sequins**? Now under the Tartikov hashgacha, these decorations will take your baked treats to the next level. Available in a variety of sizes and colors

▼ Love to ripen summer fruit on the countertop but hate the fruit flies that show up? Keep things under control with the RSVP **Fruit Fly Trap**.



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Neapolitan Cheesecake

Prep 1 hour 30 minutes | Serves 10

You'll love our version of this famous Italian treat!



For the crust:

**2 cups chocolate graham
crackers crumbs from
about 10 crackers**

**6 tablespoons butter,
softened**

For the filling:

**3 (8-oz) bars cream
cheese at room
temperature**

¾ cup sour cream

1 ½ cups sugar

**1 teaspoon pure vanilla
extract**

3 eggs

**4 ounces semisweet
chocolate, melted**

**4 ounces dairy white
chocolate, melted**

**4 ounces Fragola
Strawberry White
Chocolate Spread***

**Pink gel food coloring,
(optional)**

Preheat oven to 325°F. Line the bottom of a 9-inch springform pan with a square of parchment paper, allowing parchment to extend outward. Close the buckle of the pan with the paper sticking out. Wrap the bottom of the pan in a large piece of heavy-duty aluminum foil, making sure the foil extends above the sides of the pan.

Prepare the crust:

Combine crushed graham crackers with softened butter and press into the bottom of the prepared pan.

Prepare the cheesecake layers:

In a large bowl of a mixer, combine the cream cheese, sour cream, sugar and vanilla. Add the eggs one at a time, beating on low just until blended.

Divide batter equally into 3 bowls. Add melted semisweet chocolate to one bowl and stir until combined. Add batter to springform pan and place in the freezer for 15 minutes.

Add the melted white chocolate to another bowl and stir to combine. Remove ¼ cup of this batter and set aside.

Remove pan from freezer and gently pour remaining white batter over the chocolate layer. Place pan back in the freezer for an additional 15 minutes.

Add Fragola to the third part and combine. You can add pink food coloring for a deeper pink result. Remove ¼ cup of the pink batter and set aside. Remove pan from freezer and top with remaining Fragola layer.

To decorate:

Put the reserved pink and white batters into disposable piping bags.

Cut the tip off each bag, creating a small opening. Pipe dots or lines of alternating pink and white batter. Pull a toothpick through the dots to create a marble effect.

Place cheesecake into a roaster pan. Pour hot water into the roaster pan coming up halfway around the cheesecake. Bake for 50-60 minutes or until cheesecake is set around the edges and the center is still jiggly. Turn off oven, prop the door open a bit and let cool. Remove pan from water bath and refrigerate cheesecake overnight before removing from springform pan.

*Available at The Peppermill