

spice of life

PEPPERMILL

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Fall 2023

Hello,

As we begin a new year, we're ready to share exciting news with you about The Peppermill. First up is our very own recipe binder! All those free cards you've been enjoying can now be kept neat and orderly in a beautiful recipe book with dividers and plastic sleeves. It also features a bit of our history along with handy measurement conversions. Buy yours when you stop by for our new batch of recipes for the upcoming Yom Tov season. Read more in our latest cartoon!

More other exciting news—we will be adding dinnerware and flatware to our selection. We've made it easier than ever for kallahs to stock their homes! The famous "Kallah Club" discount will be valid on these new items as well. Looking to upgrade your table settings? You'll love all the elegant or casual options. And, of course, having a keilim mikveh on premises makes it an easy experience!

Don't forget all the other new stuff! Check out page three for all the interesting and helpful gadgets from our favorite manufacturers like OXO. Color also plays a big part with new bakeware, boards, salad bowls and pitchers from Guzzini, Lynn and Liana and Le Creuset. For all the bakers, Nordicware has come up with a pan that's a bit different from their usual style—the Citrus Twist pan is a beauty!

Our test kitchen has been busy preparing for Yom Tov while others were still on vacation. From soups to desserts, our new recipes will be crowd pleasers. Pick up your free cards and get cooking!

Fall classes begin after Sukkos. Bina is back with Sourdough Secrets. Naomi TGIS will be sharing her baking expertise and our ever-popular Sunday Baking Clubs fill quickly, so sign up your 9–12-year-old girls today! See page 2 for details. World renowned chef Efrat Libfroind will be back in November with another professional pastry class! Learn from the best when you take a class with Efrat. Keep in touch with us for more details after Sukkos.

Wishing you a ksiva v'chasima tova and a sweet new year!

Chayale & Rivky

Did you know?

Have you hesitated to try a new recipe because of its alcohol content? Did you know most of the alcohol cooks away due to the heat of cooking? And the flavor and aroma achieved with these ingredients is not to be lightly passed over.

Nothing compares to that smoky flavor infused by bourbon or whiskey in cakes, pies and barbecue dishes. Desserts flambéed (flamed) with brandy are an all-time classic. Chicken and beef dishes benefit greatly from the addition of red or white wine to the basting ingredients. Beer-baked poultry is super moist but has a very low level of alcohol.

So, here's the scoop on how much alcohol remains with various means of food preparation. The amount of alcohol evaporation depends on several factors. Higher temperatures and longer cook times will cause more dissipation of the alcohol. The longer a dish cooks the less alcohol it retains. Also, the higher the temperature, the more alcohol is cooked away.

A flambéed fruit dessert will retain the highest alcohol content as it's cooked for only a minute or two.

A veal or beef roast, cooked or baked for 2 hours and basted with a mixture of red wine, garlic and pepper will emerge almost alcohol-free but very tender and tasty.

The size of the pot used will also affect the alcohol level in the finished dish. The same Chicken Marsala prepared in a 10" sauté pan will have a higher content than that dish cooked in a 12" pan because the wider area allows for more evaporation.

A pound cake or pie baked at 350 degrees for 1 hour will retain minute amounts of liquor or whiskey but plenty of mouthwatering flavor.

Adding alcohol to a sauce at the end of cooking will result in very little evaporation. If this is an issue for you or others eating the dish, you may want to deviate from the recipe's instructions just a bit, and add the wine or spirits earlier.

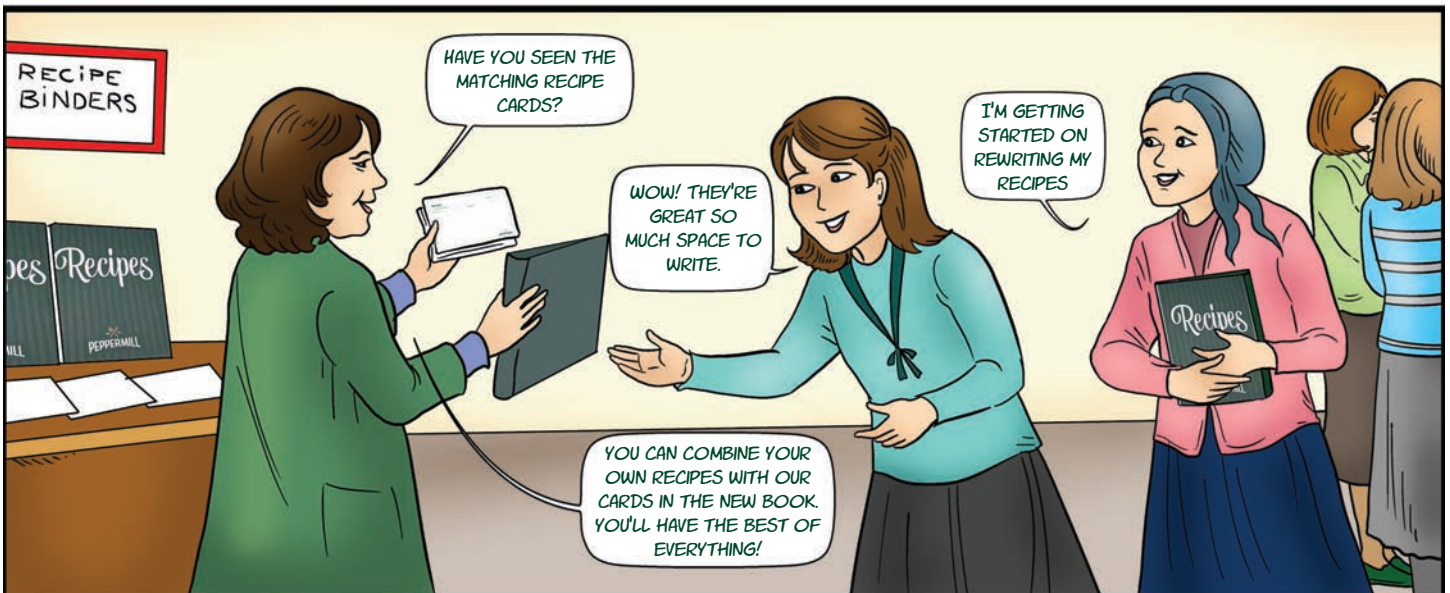
Our list here shows how much alcohol remains after various kitchen techniques.

- If no heat is used, such as liquor added to a fruit salad, remaining alcohol is at 100%.
- Overnight marinating but not cooked; 70% remains but once cooked, only 10% remains.
- Dishes that contain alcohol, baked for an hour retain only 25% of the alcohol content.

Don't pass on those recipes—you might just get drunk on the compliments!



RECIPE RENEW



Fall Events & Classes

Culinary classes are a fun outing for friends and family!
Our instructors are professional and informative.
The best part? You always go home with something yummy!



Sunday Baking Clubs are so much fun! Sign up your 9–12-year-olds for our hands-on series. Girls have a great time baking and decorating. This class fills quickly, so call us today.
Sundays, choose 12:00, 1:30 or 3:00
October 22, 29, November 5, 12, 19, 26



Tarts, pies and galettes are easy to master with the right teacher! Join Naomi TGIS at **Easy as Pie** for an in-depth class and learn to make tender, flaky pie crusts with fantastic fillings.
Tuesday, November 7, 8:00pm



World renowned chef **Efrat Libfroind** will be back in November with another professional pastry class! Learn from the best when you take a class with Efrat. Keep in touch with us for more details after Sukkos.



Just getting into sourdough? Join Bina Illowitz for **Sourdough Secrets** and do it right the first time. We provide supplies and starter for you to take home.
Tuesday, October 31, 12:00 pm
Wednesday, November 1, 8:00 pm



Know those **Marvelous Macarons** you see at the sweet table? Now you can learn how to make them at home! Esty Hirsch of Whimsical Confections will teach a hands-on class where you will become a macaron maven.
Wednesday, October 25, 7:30 pm



Are you an experienced sourdough baker looking for new ways to incorporate sourdough into your everyday baking? Join Bina at **Sourdough for Life** and learn how to make other delicious sourdough treats like bagels and more!
Tuesday, November 28, 12:00 pm

Classes for women and girls only. Reservation accepted with payment only. Class fees are non-refundable. We reserve the right to cancel any class that does not achieve minimum attendance. Please do not bring babies or children to classes or demos.

Kitchen Notes

The latest gadgets, tips and news

▼ Have you collected all our free recipe cards? Keep them neat and organized in our new **Peppermill Recipe Book**. Coordinating blank cards available.



▼ The **Guzzini Dolce Vita collection** brings a pop of color to your table! Crafted in Italy of the highest quality acrylic.



▲ **Le Creuset** has 2 new fashion colors to accent your kitchen. Choose cocottes or French Ovens in the new **Rhone** color—a beautiful deep burgundy or **Marble** in white and grey. We've also brought in coordinating **silicone trivets** for the cocottes - perfect for bringing your garlic confit to the table!



▲ No space to stand a cutting board in your kitchen? Try the new **ROLL Cutting Board** from Port-style—it rolls up into a neat cylinder and stores anywhere! Available in 2 colors.

▼ Decorating cookies is easy with a **Textured Rolling Pin**! Simply roll the pin over your favorite cookie dough, cut and bake!



▼ Looking for the perfect hostess gift? **Lynn & Liana** hand-crafted acacia boards now come in two new colors: **Jade and Black Ember**, these new fall colors will enhance every table.



▼ Serving the first piece of kugel or brownies is easy with the **Oxo Nylon Cut and Serve**! This handy mini turner won't scratch non-stick cookware. 3 colors.



▲ Dress up your favorite one-bowl cake with the new **Nordicware Citrus Twist Pan**. The pretty design features twisted lemon slices that decorate a cake without even trying!



▲ The Decorizer Company has done it again! Use this beautiful new **Pan Holder** to hide the foil 9x13 pan holding your favorite Yom Tov dish!



▲ Use our exclusive **stamps** to create personalized Ushpizen desserts. Imprint cookies or fondant for a special Yom Tov treat!



PEPPERMILL

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Collected all our FREE recipe cards?

Keep them organized in this
beautiful new recipe binder!

Includes plastic sleeves
to hold 40 cards

Matching cards for your
own recipes also available



718.871.4022

Sun - Thurs 11am - 6pm Fri 11am - 1pm

www.thepeppermillinc.com



Creamy White Asparagus Soup with Tuile

Prep 2 Hours | Serves 8-10

Tender white asparagus gives this soup deep rich flavor!



1 head garlic, peeled
½ cup + 2 Tablespoons
olive oil
1 medium onion, diced
2 bunches white
asparagus, cut into 2-inch
pieces
6 cups chicken stock
1 cup dry or semi-dry
white wine
Kosher salt and freshly
ground white pepper

For the tuile:

2 egg whites, room
temperature
½ cup flour
3 Tablespoons light olive
or canola oil
½ teaspoon kosher salt
For color: 1 teaspoon
paprika or 2 frozen
parsley cubes, thawed

Make the soup:

Preheat oven to 250° F.

In an ovenproof dish, place the garlic cloves and 1/2 cup olive oil. Cover and bake until softened and lightly browned, about 2 hours. Don't allow it to darken.

Heat a large stock pot, add the remaining 2 tablespoons oil and onion, and sauté until just translucent and soft. Don't brown it. Add the white asparagus, stock and wine. Season with salt and pepper.

Bring to a boil over medium heat, then reduce the heat and simmer until the asparagus is tender, about 20 to 25 minutes. Remove the roasted garlic cloves from the oil and add to the soup. Using an immersion blender, puree soup until smooth.

Make the tuile garnish:

Preheat oven to 300° F.

Place all ingredients besides coloring into a deep container. Use an immersion blender to combine. Stir in paprika or parsley by hand.

Place a tuile mold on the back of a sheet pan. Drop approximately a tablespoon of batter in each indentation. Use a small metal offset spatula to spread the batter, making sure to fill in all corners. Scrape away any excess. Bake 8-10 minutes.

Remove from oven and allow to cool 2-3 minutes before removing the tuile from the mold.

This recipe will make approximately 24 tuiles, depending on the size of your mold. Store tuiles at room temperature. Garnish soup with lace tuile just before serving.