



THE PEPPERCOLN'Z PRESS

March 2007 / Vol. 3

2007 is off to a great start thanks to all of you! We've had a great response to our first two in-house cooking classes and due to popular demand we'll be offering more! Take a look below to see what's currently offered.

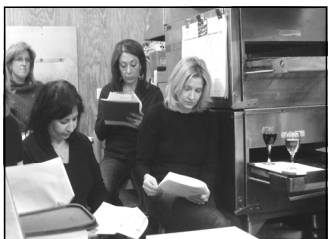
This month we are focusing on understanding our most important asset... YOU! As you might imagine, it's very important for a small business like ours to continue to attract new customers. We have a great customer base and would love more customers just like you. So please help us by completing the attached confidential and anonymous survey. For taking the time to do so, we'll give you a FREE COOKIE OR SODA! So, thanks for helping us and thanks again for coming in!



Taylor & Linda, Proprietors

PZU NIVERSITY COOKING CLASS

We've experienced tremendous success with our first few cooking classes and even greater response from you asking for more. Classes are Monday



evenings and Sunday mornings and afternoons, minimum 6 attendees with a maximum 10 (unless otherwise agreed). For only \$40 per person you will enjoy a 2-hour event which concludes with a sit down meal following the instruction portion of the evening. Beer, wine and sodas available at additional charge.

PLAN YOUR OWN PRIVATE CLASS OR SIGN-UP FOR ONE OF OUR MANY GENERAL ADMISSION CLASSES

Either customize your own class or choose one of ours with endless possibilities! Call Linda at 781-331-9931 to plan a class for your group! Dates fill up fast so call and make your reservations, soon! \$80 non-refundable deposit required to hold date (goes toward first 2 attendees)

Try one of our themed classes:

- Italy in Autumn
- *Homemade Pastas & Sauces*
- Rustic Italian Cooking
- *A Parisian Bistro*
- Salads & Dressings
- *Healthy Cooking*
- 'Grillin' & Chillin'
- *Soups & Stews & more*



Williams Sonoma

Cooking Class Schedule

South Shore Plaza ~ 781-356-0515

Monday, March 12th (7-9 pm)
Make ahead meals for School Nights

Monday, April 23rd (7-9 pm)
Simple Italian Suppers

Sunday, May 6th (9-11am)
Mother's Day brunch

Monday, June 11th (7-9pm)
All American Fourth of July

PZUniversity

General Admission Cooking Class Schedule

Sunday, March 25th @ 11 - 1pm & 3 - 5 pm
Rustic Italian Cooking

Sunday April 15th @ 1- 3pm &
Monday, April 16th @ 7 - 9:30pm
Easy Casseroles and Salads

Classes are limited to 10 people. \$40 admission must be paid in advance, is non-refundable although it can be rolled over to a different class with at least 3 days notice.

Recipe of the Month

Chocolate Pizza

makes 2 dessert pizzas

Ingredients

- 8 oz. prepared pizza dough split in two 4 oz portions
- 2 Tbsp. butter, melted
- 8 oz. Nutella Hazlenut Spread
- 3 oz. Semi Sweet Chocolate Chips
- 3 oz. Milk Chocolate Chips
- 3 oz. White Chocolate Chips
- 2 oz. Walnuts, chopped

Instructions:

- Preheat oven to 425 degrees
- Divide dough into two, 4 oz portions & roll or stretch each out to 7" diameter circles
- Place each on greased cookie sheet or non-stick pizza pan
- Pierce entire surface of each dough with a fork to prevent bubbles during cooking.
- Brush top of dough with melted butter and put in oven for 8-12 minutes or until crust is golden brown
- Remove from oven & immediately spread Nutella on surface of each dough using half the spread for each & leaving about a 1/4 - 1/2" uncovered crust around the edge of the pizza dough.
- Sprinkle the semi sweet, milk & white chocolate chips on each one using half of the amount for each., top each with the chopped walnuts, again, using half the amount for each.
- Put pizza back in the oven for 3 - 4 minutes or until chips start melting (white chips will just begin to turn golden).
- Remove from oven and let cool for a 4-5 minutes.
- Cut into desired number of pieces and serve warm.

Winter is upon us and although we can't complain too much about the weather, these last few weeks have certainly made us chilly! There's nothing better on a cold night than to sit by a fire and enjoy a nice beverage with great food.

For me, the best complement to a glass of red wine is chocolate! So, this month we include a recipe for chocolate pizza that we love. We adapted this recipe from Food Networks' Everyday Italian and we're sure you'll love it too! It's easy, fun and delicious and all ages will be glad you gave it a shot!

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Our Monthly Drawing Winner
of a \$10 Peppercornz Gift Card is

**Angela Diaz
of Weymouth**

WICKED WHOOPIES ARE HERE!



Peppercornz now features
Wicked Whoopies
in three different varieties:
Classic, Oatmeal Cream and
Chocolate Chip. Stop by & try one TODAY!

Making Smiles Every Day

Peppercornz
Restaurant & Catering
www.peppercornz.com

**Money saving
coupon included
with home
delivery of
newsletter**

See what our customers say they like most about our Peppercornz Cooking Classes:

"...discovering how simple some delicious food items can be."

"I think you could charge double and we'd still come!"

"The casual atmosphere, social, friends, wine, chef and staff!"

#1 Caterer

#1 Dinner

#1 Lunch

#1 Pizza

#1 Takeout



Download our full menus on our website

www.peppercornz.com

**"As a child my family's menu consisted of two choices:
take it or leave it." ~Buddy Hackett**

PeppercornzSM

435 Columbian Street, So. Weymouth, MA 02190
781-331-9931 (phone) 781-331-9881 (fax)



**PLAN
AHEAD!**

Think NOW about your next
catering need: Graduations,
1st Communion, Easter,
Confirmations
& more!

Give us your name & address
to have this newsletter mailed
to your home every month!

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