

KOCHTIEFKÜHLKOST

Ideas for Food.

Partnerschaft. Zuverlässigkeit. Innovation

PEPPER DROPS™

THE ORIGINAL



www.pepper-drops.com

Non si vive per mangiare, si mangia per vivere



From the Brazilian rainforest to the land of the Pharaohs – the success story of our Pepper Drops™

Searching for new food innovations, we discovered Pepper Drops™ in 2010. The vegetable, originally native to the Brazilian rainforest, was cultivated by a small farmer and convinced us immediately. After countless experiments and developments, we are now cultivating the super vegetable with regional farmers in Egypt. Our Pepper Drops™ are now at home in the food industry. They are delighting many of our customers and will soon delight you too.



Pepper Drops™ – a real all-rounder

Pepper Drops™ have a unique drop shape, a mild spiciness and a slightly sweet taste. Crisp and succulent consistency – whether in a rich red look or in bright yellow, they are a guaranteed eye-catcher for your product range. We have opted for a purely natural product. Our Pepper Drops™ are not genetically modified and are free from colourings. Our raw products are gently washed and preserved in a special marinade; the natural taste of our Pepper Drops™ is not overpowered but emphasized.

With the impressions from our show kitchen, you can see how versatile Pepper Drops are to use.

Whether for an aperitif, in a salad, in starters or pizza and pasta, as a mild spicy flavour in a dessert or as a modern element for fish and meat – our Pepper Drops™ always provide a tasty kick.



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A tavola non si invecchia

Non di solo pane vive l'uomo

Che Pizza!





„La vita è una combinazione di pasta e magia“

- Federico Fellini -



Recipes

Pepper Drops™ Vodka Martini

Preparation:

Mix pepper and salt. Wet the rim of the Martini glass with the lime juice and dip it into the salt mix. In a cocktail shaker, mix the Pepper Drops™, chilli, lime juice and garlic and crush with a cocktail muddler.

Add the vodka, vermouth, agave syrup and Tabasco then season with salt and pepper. Fill the shaker with ice and shake well. Strain the mix and pour into Martini glasses.

Garnish with Pepper Drops™. Serve immediately.



Ingredienti:

1 handful of Pepper Drops™
½ chilli, medium-hot
1 lime (juiced)
¼ garlic clove, peeled
6cl vodka
3cl vermouth
1 tsp. agave syrup
1 splash of Tabasco
Freshly ground black pepper
Sea salt
Ice cubes

Linguine con Pepper Drops™ e Pangrattato

2 portions

Preparation:

Boil 1.5 l water. Add the salt and bay leaves and cook the linguine al dente.

Heat the olive oil, garlic and Pepper Drops™ in a pan. Soften the anchovies in this until they disintegrate.

Add the panko or grated breadcrumbs.

Fry with the thyme, chilli flakes and lemon zest.

Add the butter. Keep frying the breadcrumb mixture until it is golden brown.

Season with salt and pepper to taste.

Strain the pasta and mix with the Pangrattato.

Season with some lemon juice and serve immediately.

Ingredients:

400g linguine
2 bay leaves
2 tbsp. olive oil
2 cloves of garlic, finely chopped
150g Pepper Drops™
8 anchovies in oil
⅓ tsp. thyme
1 tsp chilli flakes
4 panko or 4 grated slices of stale bread (ciabatta, white bread or bread for toasting)
1 lemon, zest and juice
4 tbsp. butter, cold
around 200 ml of the water that the pasta was cooked in
Sea salt
Freshly ground pepper

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