

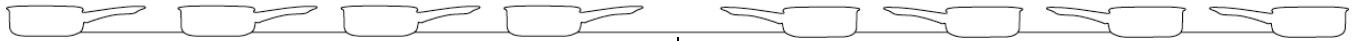
A COOK'S



COMPANION

Cooking Tools & Books Tel. 718.852.6901

197 Atlantic Avenue, Brooklyn, NY 11201



Sweetheart of a Deal

Marcus Cookware

Marcus Cookware has it all - excellent performance, great styling, and superior quality. Now, we are offering an essential piece of Marcus Cookware at an unbelievable price! Manufactured in Wisconsin, Marcus is made from three layers of metal - two layers of stainless steel with an inner core of aluminum for even heat conduction. The eco-satin non-stick coating is made without PFOA's and is perfect for eggs, fish, or tofu.

Marcus

12" Non-Stick Fry Pan

\$50.00

(Sugg. Retail \$120.00)
While supplies last, sale ends 2/28/10




Dip into Heaven

Chocolate Fondue

Cozy, intimate, decadent... chocolate fondue is the perfect addition to your romantic evening. We have **four styles** of **Chocolate Fondue Sets**. Prices range from **\$12.95 - \$16.95: White Snowflake, Red Heart, Polka Dot and Red.**

Toblerone Chocolate Fondue

6 Tbsp. whipping cream
3 Tbsp. honey
2 Toblerone 3.5 oz. bittersweet chocolate bars,
chopped into small pieces 
1 Tbsp. kirsch
1/4 tsp. almond extract

In a **2 qt. Swiss Diamond Saucepan**, heat cream and honey to a simmer. Add chocolate, whisking until melted. Remove from heat and whisk in kirsch and extract. Place in fondue pot and arrange bite-sized goodies to dip into chocolate.

Adapted from Epicurious.com

Chinese New Year

Year of the Tiger



Cupid has some competition this year, February 14th also commemorates Chinese New Year - Year of the Tiger. The best way to celebrate the New Year is with a feast, and we can help you with the essentials!

Woks & Stir Frys

\$21.95 - \$159.95

14" Helen Chen Non-Stick Wok
12" Helen Chen Non-Stick Stir Fry
14" Cuisinart Covered Stainless Stir Fry
14" Anolon Covered Non-Stick Wok
14" Swiss Diamond Wok

Rice Cookers & Steamers

\$19.95 - \$59.95

Zojirushi 6 Cup Rice Cooker/Steamer
Cuisinart 4-7 Cup Rice Cooker/Steamer
Two Tier Bamboo Steamer

Coming Soon!

Watch for new carbon steel woks, steamers and utensils arriving soon from Joyce Chen!

New Cutting Edge New

Wüsthof Nakiri Knife

The latest addition to our Wüsthof offering is the Nakiri knife. This knife is a cross between a Santoku and a vegetable cleaver. The grants on the knife face create air pockets that prevent vegetables from sticking. The Nakiri is ideal for slicing and chopping all the vegetables for your New Year's feast!



\$99.00
~~(\$135.00)~~

Love Bites

Valentine's Day Goodies

There's no better way to your loved one's heart than through their stomach. Who *hasn't* fallen in love after a luscious bite of **Red Velvet Cake**? So this Valentine's Day, share the love and bake up some goodies that would make Cupid put down his bow and gobble up treats! **\$1.50 - \$13.95**

Cookies

Valentine Sprinkles

Red, Pink & White Sanding Sugar

Valentine Sugar Cookie Kit

Cupid, Lips & Heart Cookie Cutters

Valentine Linzer Cookie Cutter Set

Red Heart Shaped Nylon Spatula

Cakes & Treats

Red Velvet Cupcake Mix

Heart Silicone Bake Molds

Valentine Cupcake Papers

Red, Pink, White Frosting & Decorating Gel

Heart Cake Pans & Pie Pans & Ramekins

Heart Sugar Decorations

Pack & Give

Heart Take-Out Boxes

Valentine Cookie Tins

Goodie Bags

Heart Doilies



Look of Love

Valentine's Day Deco

Love is in the air! It's the little things that help set the mood and can serve as a *hint* of what's to come - a few extra candles in the living room, a Valentine dishtowel in the kitchen, a feather heart on the door. **\$4.95 - \$19.95**

Valentine Inspirations

Valentine Dishtowels

Sweetheart Mommy & Me Aprons

"Hot Stuff" Pot Holders

Red Feather Heart

Box of Chocolate Candles

Valentine Paper Napkins

Valentine's Day Recipe

Red Velvet Cake

Cake

2 1/4 cups sifted cake flour (sifted, then measured)

2 Tbsp. unsweetened cocoa powder

1 tsp. EACH baking soda & baking powder

1/2 tsp. salt

1 cup buttermilk (don't use powdered buttermilk)

2 tsp. **Super Red Ateco Gel Food Coloring**

1 tsp. distilled white vinegar

1 tsp. **Pure Bourbon Vanilla Extract**

1 1/2 cups sugar

1 stick unsalted butter, room temperature

2 large eggs, room temperature

Frosting

16 oz. cream cheese, room temperature

1 stick unsalted butter, room temperature

1 Tbsp. **Pure Bourbon Vanilla Extract**

2 1/2 cups powdered sugar

Filling & Decoration

2 pints fresh raspberries (2/3 for filling, 1/3 for decoration)

1. **For Cake:** Preheat oven to 350°. Coat two 9" heart baking pans with **Baker's Joy**, then line bottom of pan with parchment paper, using bottom of pan to trace shape, trimming as needed.

2. Sift together dry ingredients in a medium bowl: sifted flour, cocoa, baking powder, baking soda and salt.

3. Whisk together in a small bowl: buttermilk, red gel color, vinegar and vanilla.

4. In a large bowl with your **Cuisinart 5-Speed Hand Mixer**, cream together the butter and sugar. When well blended, add eggs one at a time blending completely. Alternate adding ingredients: dry (a quarter of it at a time) and wet (a third of it at a time), ending with dry.

5. Evenly divide batter into prepared pans. Bake for about 27 minutes, or until a cake tester comes out clean from the center. Cool in pans on rack for 10 minutes and then turn cakes out of pans, removing parchment. Cool completely before frosting and filling.

6. **For Frosting:** In a large bowl using your **Cuisinart 5-Speed Hand Mixer**: beat cream cheese and butter until completely smooth, add vanilla. Using the slowest speed, add powdered sugar, increasing the speed once all the sugar is incorporated. Beat until smooth.

7. On a serving platter, place one layer flat side up, tuck strips of parchment around bottom of cake. Spread 1 cup of frosting on the top of the first layer. Place 2/3 of berries on the top of the first layer. Place the 2nd layer, flat side down on the 1st layer. Frost top and sides of cake, decorate with remaining 1/3 of berries. Carefully, remove parchment strips. Cover and refrigerate, serve at room temperature.

Adapted from Epicurious.com

