

The New York Times

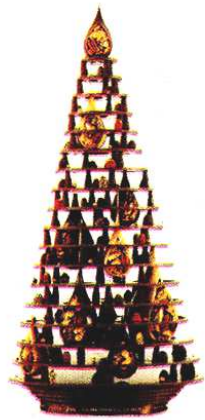
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WEDNESDAY, NOVEMBER 26, 2014

Food

Front Burner

FLORENCE FABRICANT



TO MARVEL

Handcrafted Trees Made of Chocolate

▲ The magicians at La Maison du Chocolat are handcrafting splendid chocolate Christmas trees that would make stunning centerpieces or adornments for a buffet. They stand about two feet high and are kissed with gold leaf. Each is hung with chocolate disks and beads, ornaments embedded with nuts and 130 chocolate pine cones: Only 75 are available (no delivery); Tree of Wonder, \$1,150, available starting Monday at La Maison du Chocolat stores in Manhattan, lamaisonduchocolat.us.

TO BEWARE

New York Hot Sauce May Inspire Tears

Serrano peppers grown in some of the city's community gardens and at a farm upstate have been

CORRECTIONS

An article last Wednesday recommending a Thanksgiving dish from each state, with a recipe, contained numerous errors.

The recipe from Connecticut, for quince with cipollini onions and bacon, omitted directions for preparing the quince. It should be peeled, cored and cut into 1-inch chunks. An illustration with the West Virginia recipe, for pawpaw pudding, depicted a papaya — not a pawpaw, which is correctly depicted above. The introduction to the recipe from Arizona, for cranberry sauce and chiles, misstated the origin of Hatch chiles. They are grown in New Mexico, not in Arizona.

The introduction to the Delaware recipe, for du Pont turkey with truffled zucchini stuffing, referred incorrectly to several historical points about the Winterthur estate. It was an ancestral home of the du Pont family, not the sole one; it was established in 1837, not in 1810; the house was completed in 1839, not in 1837. The introduction also misstated the relationship of Pauline Foster du Pont to Eleuthère Irénée du Pont. Pauline was the wife of Mr. du Pont's grandson, not his daughter-in-law. And, finally, the label for the illustration for the nation's capital mis-spelled the District of Columbia as Colombia.

turned into a new hot sauce, an Army-green condiment with serious firepower. A Bronx company called Small Axe Peppers worked with GrowNYC, which runs the Greenmarket program, to develop and bottle the sauce: *Bronx Greenmarket Hot Sauce*, \$8 for five ounces, at Union Square.

TO INDULGE

At the Kit Kat Klub, Caviar and Sparklers

► The Kit Kat Klub of pre-World War II Berlin has become more decadent than ever at the Roundabout Theater's "Cabaret" show. It's now offering caviar and sparkling wine for the audience seated at little nightclub tables. Waiters dressed like the performers serve a full bottle of fruity pink German sekt and an ounce of fine American white sturgeon caviar with crème fraîche, blini and strawberries before the show and during intermission, enough for two, for \$150. Other food and drink choices are available: "Cabaret," Roundabout Theater, Studio 54, 254 West 54th Street, 212-719-1300, roundabouttheatre.org.



TO ADORN

Bouquets of Flowers, Designed by You

▲ A new nationwide flower delivery service gives you more design control over your arrangements than other online floral services. The company has more than 3,000 florists in its inventory who list their bouquets according to color, season and occasion. You start by entering your ZIP code. You'll then get a list of local florists — the other services don't do that — and their proposed arrangements, with descriptions of

the store and contact information so you can call directly for custom details: *Flowers* from \$20 to \$300, or more, bloomnation.com.



TO USE

A Classic Update In Stainless Steel

▲ I received a classic Dansk Kobenstyle enameled casserole with crisscross handles on the lid as a wedding gift many years ago. It was turquoise and very midcentury. My daughter has it now. Dansk has just introduced the same vessel in shiny stainless steel to go from stove to a sleek 21st-century table: *Kobenstyle*

Stainless Casserole, 2-, 4- and 6-quart, \$80 to \$130 at bedbathandbeyond.com and at *Whisk* stores in Manhattan and Brooklyn.

TO TOAST

Rum-Based Punch With Holiday Flavor

Hub Punch, a spirit with holiday flavor that was popular in the 1800s, has been revived by a Boston distiller. It was originally concocted by the Hub House Hotel in the Thousand Islands in northern New York. The ruby-red drink is strong but sweet, and has a raspberry bouquet with hints of orange. Rum-based, it is infused with citrus peels, raspberries and herbs. It's excellent topped off with sparkling wine or used in a gin cocktail: *Bully Boy Hub Punch* is \$28.95 for 750 milliliters from bottlesfinewine.com, 401-372-2030.

TO LEARN

Classes for Home Cooks From Local Pastry Chefs

◀ A professional pastry and chocolate school that opened a few months ago in Brooklyn by Valrhona, the French chocolate company, has scheduled classes for home cooks. The instructors will teach techniques for perfecting glazes, ganaches, mousses and éclairs, with students using the same equipment as professionals in the state-of-the-art kitchen with eight stations. The first class, left, was held last week. Sarah Kosikowski, a corporate pastry chef at Valrhona, teaches some of the hands-on classes; local pastry

chefs will teach others. Hervé Poussot of Almondine Bakery will teach a class in Christmas sweets Dec. 13; L'École du Grand Chocolat in Brooklyn, 222 Water Street (Bridge Street), Dumbo, Brooklyn, 718-522-7001 extension 110, valrhona-chocolate.com.

TO MUNCH



An Indulgent Cookie For Any Season

▲ Before all those pretty little Christmas cookies have their day, here is an imposing, seriously indulgent new cookie that's big enough to share any time of the year. It's from Maman, a cozy corner of France in SoHo that offers informal breakfast, lunch and late-afternoon fare and serves occasional set dinners monthly. The

cookie is \$3.75 and laden with hunks of chocolate and nuts. Take it home or eat it on the spot with some of "grandmaman's hot chocolate." The baker, Elisa Marshall, is Canadian, and the head chef, Armand Arnal, is French: *Maman*, 239 Centre Street (Broome Street), 212-226-0700, mamannyc.com.

TO FORTIFY

A Treat for Those Viewing Balloons

▼ On Thanksgiving eve, while the Macy's parade balloons are being inflated across the avenue and down the block, viewers of this holiday ritual can stop in at Doves-tail for free spiced doughnuts and \$5 mulled wine and cider at the bar from 6 to 10 p.m.: *Dove-tail*, 103 West 77th Street, 212-362-3800, dovetailnyc.com.

PHOTOGRAPHS BY TINA FERRERI FOR THE NEW YORK TIMES; KIT KAT KLUB: SPICED DOUGHNUTS; FRED K. CORNACI; THE NEW YORK TIMES; GAZDARON; KEVIN MAZUR FOR THE NEW YORK TIMES; ANDY TURNER FOR THE NEW YORK TIMES COOPERATIVE



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