

Peanut Butter, Pistachio, Nigella (or Black Sesame), Halvah (Tahini), or Pumpkin Seed Syrup



Makes 2 cups (480 ML)

- ¾ cup (200 g) smooth all-natural nut butter, seed butter, or tahini
- 1 cup (200 g) sugar
- 1 cup (240 ml) boiling water

In a large bowl, whisk together the nut butter, sugar, and boiling water until the sugar has dissolved and the mixture is smooth. Let cool to room temperature (if desired, strain through a fine-mesh strainer and discard any nut particles), then transfer to an airtight bottle or jar and refrigerate until ready to use. It will keep for up to 3 months.

CHOCOLATE SYRUP

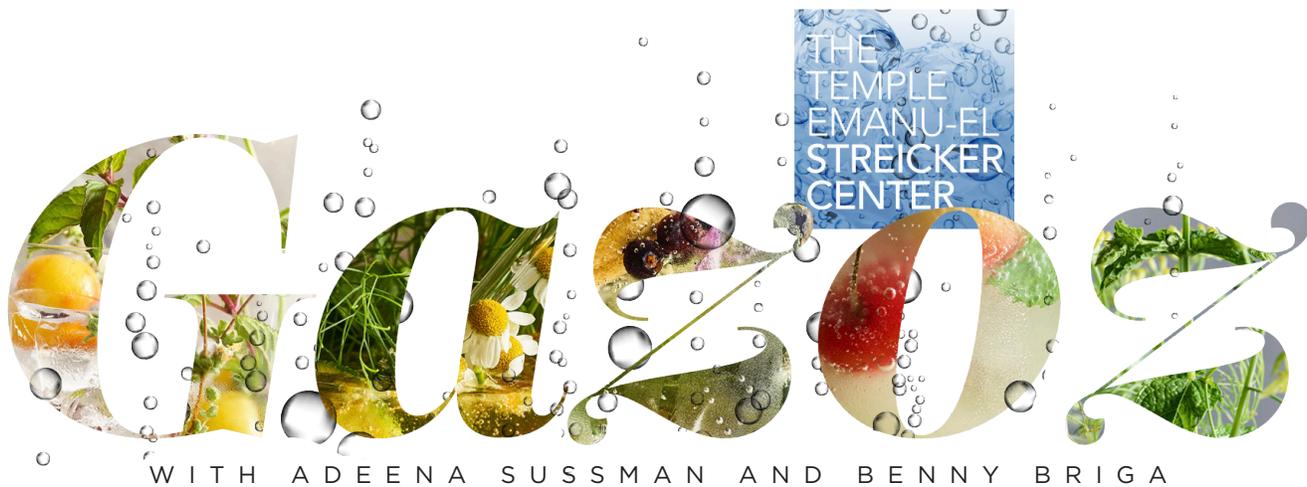
Makes 2 cups (480 ml)

- 6 ounces (200 g) good-quality bittersweet or milk chocolate, coarsely chopped
- ⅔ cup (160 ml) boiling water
- ⅔ cup (160 ml) 1:1 Simple Syrup (page 46)

In a large bowl, whisk together the chocolate, boiling water, and simple syrup until smooth and pourable. Transfer to an airtight glass jar or bottle and seal. Store in the refrigerator until ready to use. It will keep for up to 3 months.

Note: Though they may appear like black sesame seeds from a distance, look closer and you'll see that nigella seeds resemble tiny rough-hewn stones. A member of the onion family, they taste vaguely of alliums and nothing like sesame at all. However, they can be used interchangeably, especially in savory preparations.

Continues



Peanut Butter, Pistachio, Nigella (or Black Sesame), Halvah (Tahini), or Pumpkin Seed Syrup - CONTINUED



1:1 SIMPLE SYRUP

Wherever straightforward simple syrup is called for, this is the recipe to use. I follow a very basic 1:1 ratio of sugar to water. Use it to ferment spices and mix it with fruit and vegetable juices. It plays well with anything you mix it with, is neither treacly nor watery, and can be made in less than 5 minutes. Stored in an airtight container in the refrigerator, simple syrup keeps indefinitely.

Makes 2 cups (480 ml)

1½ cups (300 g) sugar
1½ cups (320 ml) water

Combine the sugar and water in a small saucepan and bring to a low boil over medium heat, stirring occasionally. Boil just until the sugar has dissolved, then reduce the heat to very low and simmer for 1 to 2 minutes. Let cool completely, then transfer to an airtight container and store in the refrigerator until ready to use.