

QUALITY

BLACK PEPPER



King of Spices.

Hiding in plain sight for so many years, pepper is finally capturing the spotlight with its up-front bite and lingering spicy sensations. With the pungent aroma and uniform appearance of Club House Black Pepper, it's the ultimate enhancer to any savoury dish. Its subtle bite also makes it the new "must have" in the baker's pantry, where innovative chefs are using it to temper the sweetness of cakes, cookies, and candy. The most popular spice in the world, black pepper is an essential part of every culinary arsenal.

Whole Black Pepper	991245: 575 g Shaker	903075: 2.7 kg Jug
Coarse Cracked Black Pepper	991161: 530 g Shaker	903089: 2.2 kg Jug
Cracked Black Pepper	991176: 520 g Shaker	
Coarse Grind Black Pepper	991244: 500 g Shaker	903074: 2.1 kg Jug
Restaurant Grind Black Pepper	991286: 500g Shaker	
Ground Black Pepper	991285: 540 g Shaker	903090: 2.1 kg Jug

OUR BLACK PEPPER SOURCING STORY



- McCormick regularly visits and sources from the major pepper-producing countries to bring you the best quality pepper directly from the source.
- We maintain stringent standards in our pursuit of pure flavour. No fillers mean intense, woody-piney flavour with a hot biting taste, the way pepper is meant to be.
- We adhere to the strictest sterilization and sanitation practices, safeguarding our pepper from impurities and outside contaminants.

Which Club House Black Pepper Granulation is Right for You?

- GROUND:** Imparts the greatest amount of flavour due to its fine, consistent granulation. Use in cooking when lower visibility is desired.
- SHAKER GRIND:** Medium Grind, excellent for tabletop application finishing a dish.
- TABLE GRIND:** Slightly more coarse ground pepper, this larger tabletop grind is perfect for visual appeal.
- COARSE GRIND:** Use in cooking when a bold, impressive presentation is desired. Great for salad dressings and added on proteins before broiling.
- CRACKED:** Split peppercorns used as a garnish. Perfect to use when creating an exciting visual appeal in which pepper is a featured ingredient.
- WHOLE:** Whole berries, carefully selected for consistency in size and flavour. Perfect for fresh grind pepper mills and also used in pickling mixes, marinades, infusions, soups, and sauces.



HELLO, HAPPY HOUR!

Beet & Black Pepper Cocktail

A classic gin and tonic becomes a signature menu item with the unexpected flavour, colour, and texture of a black-pepper-infused beet espuma. The finishing heat of the black pepper balances against the sweet earthiness of beets, complimenting the rosemary and juniper notes of the gin as well. This dynamic cocktail changes with every sip, as the espuma slowly infuses with the gin & tonic base, making each sip a new experience. [CLICK HERE TO GET THE RECIPE >>](#)

Contact your sales representative today or visit us at ClubHouseforChefs.ca to discover fresh new flavour combinations, and menu/recipe ideas.

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We bring the flavour. You make it happen.



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