

# The Root of Flavor

# Peppercorns

by *Katherine's*  
Catering • Event Planning

peppercorns come in a rainbow of colors  
**black | white | red | green**

they are taken from the flowering vine of the Piperaceae family

*the difference comes from*

**when** they are **harvested** & **how** they are **processed**

## green peppercorns

are picked when they are very young  
they are often freeze-dried or pickled  
to preserve their fresh smooth texture  
flavor: tart & bright

## red peppercorns

are picked when they are very ripe  
they are often harvested with part of the vine  
often preserved in vinegar or brine  
flavor: sweet & mellow

## black peppercorns

are picked right before they're mature  
they are often sun-dried  
allowing an enzyme release, turning its exterior from brown to jet black  
flavor: pungent & spicy

## white peppercorns

are picked at the same time as ripe red peppercorns  
they are given a water bath to remove the outer husks, the remaining seed is dried  
flavor: lingering & intense

