

Common Table Items

34 - Cooking - Secondary



Produce – Vegetables	Produce – Fruit
Asparagus, Green	Blackberries
Beets, Tri colour	Blueberries
Butternut Squash	Lemons
Cabbage, Green	Limes
Carrots	Mango
Celeriac (Celery Root)	Oranges
Celery	Raspberries
Garlic Bulb	Strawberries
Onions, Spanish	Herbs - Fresh
Parsnips	Basil
Peppers, Red	Parsley
Peppers, Yellow	Tarragon
Potato, Russet 100ct	Thyme
Potato, Sweet	Proteins & Stocks
Potato, Yukon Gold	Bacon, Smoked, Slab
Shallots. Peeled	Bacon, Sliced
Tomato, Roma	Stock, Brown, Veal
Turnips, Purple top	Stock, White, Chicken
Zucchini, Green	Spices - Dry
Dry Goods	Basil
Beans, Cannellini, canned	Pepper, Cayenne
Beans, White, (soaked overnight)	Peppercorns, Black & White
Flour, All-Purpose	Salt, Kosher & Table
Flour, Cake/Pastry	Thyme
Honey	Dairy
Mustard, Dijon	Butter, Salted
Oil, Canola	Butter, Unsalted
Oil, Olive, Extra Virgin	Cheese, Parmesan
Pasta, ditalini	Cream, 18%
Sugar, Granulated, White	Cream, 35%
Sugar, Icing	Eggs
Tabasco Sauce	Milk, Homogenised, 3.5%
Tomato Paste	Miscellaneous
Tomatoes, Whole Peeled	Aluminum Foil
Vanilla, Pure	Bread, White, Sliced
Vinegar, White Wine	Butcher`s Twine
Frozen Items	Cheesecloth
Blackberries, IQF	Plastic Wrap
Blueberries, IQF	Coating Spray
Puree, Mango	Parchment Paper
Puree, Raspberry	Alcohol
Raspberries, IQF	Wine, Red, De-Alcoholised
Strawberries, IQF	Wine, White, De-Alcoholised