

- Clean kitchen before starting
- Relax, when you stir the rice, stir the rice
- Consider temperature
- Position oven rack
- Preheat well ahead, use timer-----

Nuts, general		Good, F/R	
Almonds, whole		More needed	
Cashews		Soaked, R	
Cashews		Soaked, F	
Cashew Cream	F/R		
Variations		R	
Date paste		F	
Dates, soaked	S	R	
Prune, puree		F	
Almond Meal, whole		F	
Almond Meal, blanched	F		
Pumpkin Mousse		F	
Biscuits		F	
CC2L4, std		F	
CC2L4, gf		F	
Ganache		R/F	
Trufflesx2		F	
Strawberry, puree		F	
Rhubarb, chunks		F	USE
Flours,		All, F/R	
Chocolates		Good	
Sweeteners, all	Good		
Sugars, granulated		Ground, rough and fine	
Coconut, toasted		F	
Coconut,		F, R	
Butter,		R	
Oils, all		Good, pantry	
Jam, apricot		F	
Jam, orange marm.		NEED	
Tahin, nut butters,		Good	5x tahini
Starches, all		Good	
Agar,		Good 2x type	
xooooo			
xooooo			
xooooo			
Parchment, full	Good		
Silpat		Good, including perforated	
Sheet pans, half		Good	
Sheet pans, quarter,		Good	
Oven, calibrated,		Good	
Scales		Good	
Bowls,		Good	
Kitchen toweling		Loads	
Some for produce			