

SHOPPING LIST FOR COOK-ALONG WITH CHEF RANDLE



BC Greenhouse Penne with Asiago Cream

BC Sour Cream Chocolate Cake with Local Strawberry Preserves & Chocolate Ganache

FRESH PRODUCE

- | | | |
|------------------------------------|---------------------------------------|-----------|
| <input type="checkbox"/> 1 small | BC Eggplant | 1 small |
| <input type="checkbox"/> 3 | BC Bell Peppers | 3 |
| <input type="checkbox"/> 1 | BC Greenhouse Chili Pepper (optional) | |
| <input type="checkbox"/> 10 | BC Tomatoes, Small or | 10 |
| <input type="checkbox"/> 24 | BC Cherry Tomatoes | 24 |
| <input type="checkbox"/> 4 cloves | BC Garlic | 4 cloves |
| <input type="checkbox"/> 1 large | BC Shallot | 1 large |
| <input type="checkbox"/> 12 leaves | BC Basil, fresh | 12 leaves |

EGGS & DAIRY

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|---------------------------------|---|--------|
| <input type="checkbox"/> ½ cup | BC Asiago Cheese, shredded | 125 ml |
| <input type="checkbox"/> 1 | BC Egg | 1 |
| <input type="checkbox"/> ¾ cup | BC Sour Cream, full fat | 180 ml |
| <input type="checkbox"/> ¼ cup | BC Milk | 60 ml |
| <input type="checkbox"/> ¼ cup | BC Cream (33%-36% milk fat) | 60 ml |
| <input type="checkbox"/> 4 tbsp | BC Butter | 60 ml |
| <input type="checkbox"/> 4 cups | BC Whipping Cream, (minimum 33% milk fat) | 1 L |

BAKING

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|------------------------------------|---|--------|
| <input type="checkbox"/> 1 1/8 cup | Flour, all purpose | 270 ml |
| <input type="checkbox"/> ½ cup | Cocoa | 120 ml |
| <input type="checkbox"/> 1 tsp | Baking Soda | 5 ml |
| <input type="checkbox"/> ½ tsp | Baking Powder | 2.5 ml |
| <input type="checkbox"/> 1 cup | Sugar, granulated | 240 ml |
| <input type="checkbox"/> 1 ½ tsp | Vanilla | 7 ml |
| <input type="checkbox"/> 4 oz | Semi-Sweet Chocolate | 113 g |
| <input type="checkbox"/> | White Chocolate/Edible Gold Leaf (optional) | |

PASTA & RICE

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| <input type="checkbox"/> 1 lb | Penne Pasta | 454 g |
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CANS & JARS

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|---------------------------------|---|-------|
| <input type="checkbox"/> 6 Tbsp | BC Strawberry (or Raspberry or Blueberry) Preserves (Jam) | 90 ml |
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SAUCES & CONDIMENTS

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|---------------------------------|---------------|-------|
| <input type="checkbox"/> ¼ cup | BC Canola Oil | 60 ml |
| <input type="checkbox"/> 3 tbsp | Olive Oil | 45 ml |

SEASONINGS

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| <input type="checkbox"/> ½ tsp | Sea Salt | 2.5 ml |
| <input type="checkbox"/> Dash | Salt and Pepper | Dash |

FROZEN ITEMS

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| <input type="checkbox"/> 6 Servings | BC Vanilla Ice Cream | 6 servings |
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EQUIPMENT LIST

- Baking Tray
- Chef Knife
- Cutting Board
- Large Sauce Pan
- Large Pot
- Mixing Bowl
- Muffin Tin
- Parchment Paper Circles (the same size as muffin tin) or Muffin Liners
- Parchment Paper Sheets
- 2 Small Pots
- Stainless Steel Spoon
- Strainer
- Wire Cooling Rack
- Whisk
- Wooden Spoons