



THE  
CULINARY EXCHANGE  
EASTER SHOPPING LIST

**Baking**

coca powder	<i>3/4 cup</i>
cornstarch	<i>2 tbsp</i>
bread crumbs	<i>1/2 cup</i>
flour	<i>1 1/4 cups</i>
sugar	<i>2/3 cup</i>
sugar, powdered	<i>1/2 cup</i>

**Coffee**

espresso	<i>2 shots</i>
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**Condiments & sauces**

mustard	<i>2 tbsp</i>
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**Dairy**

butter	<i>1 cup</i>
cheese, goat	<i>8 oz</i>
cheese, gruyere	<i>1 lb</i>
cream, whipping	<i>1 1/4 cups</i>
eggs	<i>8</i>
milk	<i>2 3/4 cups</i>
milk, sweetened condensed	<i>1 cup</i>

**Frozen foods**

dough, puff pastry	<i>1 sheet</i>
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**Meat & poultry**

ham, sliced	<i>8 -12slices</i>
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**Oil & vinegar**

oil, olive	<i>2 cups</i>
vinegar, red wine	<i>1/4 cup</i>

**Produce**

globe artichokes	<i>4 whole</i>
baby asparagus	<i>4 oz</i>
Beets – any color	<i>4 medium</i>
edible flowers for garnish	
endive	<i>2</i>
lemon	<i>1</i>
lettuce, baby romaine	<i>2</i>
peas, fresh or frozen	<i>3 cups</i>
peppery greens	<i>1/2 lb</i>
potatoes	<i>4 medium</i>
raspberries	<i>1 lb</i>

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<http://www.theculinaryexchange.com.eastershoppinglist.pdf>

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<b>Spices</b>	thyme, fresh	<i>1 bunch</i>
	extract, vanilla	<i>1/2 tsp</i>
	black pepper	<i>n</i>
	salt	<i>2 tsp</i>
<b>Other</b>	flowers for the table	
	elderflower syrup	
	tablecloth	
	napkins	
	wine	





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Notes

