WCCS Lunch – dish ingredients

Waffres: Egg white, cheddar cheese, flour, sugar, ginger, salt, oil
Stuffed dates: dates, almond meal, rosewater, sugar, egg white
Bread: Wheat flour, honey, oil, salt
Meatballs: Ground beef, currants, eggs, pepper, mace, cloves, cubebs, cinnamon, saffron, sugar, beef broth, red wine
Pompys sauce: Almond milk, rice flour, beef broth, sugar, cinnamon, mace
Mustard: Yellow mustard, white wine vinegar, honey, anise, cinnamon
Mushrooms: Crimini and/or button mushrooms, garlic, pepper, ginger, olive oil
Noodles: Egg noodles, butter, mozzarella, Asiago, olive oil, salt
Lentils & Barley: Lentils, hull-less barley, onion, garlic, oil, chicken broth, bay leaf
Gourds in Juice: zucchini, onions, verjuice, chicken broth, saffron, parmesan, egg yolk, nutmeg, cinnamon
Chicken pie: Flour, lard, salt, chicken, bacon, egg yolk, cumin, pepper, saffron
Salad: Assorted lettuce, arugula, spinach, scallions, parsley, fennel, mint, marjoram, balsamic vinegar, olive oil

Custard tart: flour, butter, eggs, cream, sugar, saffron, salt