



bon COOK™

PRODUCT GUIDE



BONMAT, FRENCH PANTRY FORTEEZ & MORE



Cindy Juncaj,
CEO/Partner BONCOOK

WELCOME!

Welcome to the world of bon COOK, where culinary magic meets everyday cooking convenience!

As the CEO and Partner of bon COOK, Cindy Juncaj guides you through a journey that enriches your cooking experience. Our product lines are carefully crafted to elevate flavors effortlessly, ensuring top-notch results in your cooking adventures.

Dive into a culinary wonderland with our meticulously curated selection of products that redefine ordinary cooking. Whether it's a taste of France seamlessly integrated into your daily recipes or creating a show-stopping cake you never thought possible, we've dedicated ourselves to perfecting the art of flavor for you.

Each product narrates a distinctive story, capturing global culinary inspirations. Embark on an adventure as we bring you flavors from renowned chefs worldwide, sourced from the heart of Provence. From a simple yet delectable pasta dish to a family pizza enriched with our exquisite garlic paprika salt, every bite resonates with unmatched quality and taste.

Elevate your salads with our infused oils and balsamic from the FRENCH PANTRY collection. With every dish, we aim to transport you to a world of flavors that awaken your taste buds from the first bite.

At bon COOK, we don't just offer products; we offer exceptional culinary experiences with people that inspire creativity and elevate your cooking journey.

Join us in exploring a world where premium quality and culinary innovation connect to create unforgettable moments in your kitchen.

Savor The Details

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FORTEEZ

OUR STRENGTH IS MEALTIME EASE

**LET BON COOK TRANSPORT YOU
TO A CULINARY WONDERLAND**

bon COOK™

SCIENCE MEETS INNOVATION

bon COOK™, an authentically European-inspired community passionate about cooking, represents the future of baking and cooking innovations. As a sister company of the esteemed Guy Demarle, **bon** COOK continues a legacy of excellence recognized globally for nearly 30 years. The company's mission is to inspire meaningful cooking experiences at home and within community networks, emphasizing the joy and connection that cooking can bring. With a focus on the FORTEEZ brand, **bon** COOK brings to the forefront the science and innovation behind platinum-grade silicone bakeware, setting new standards in the industry.

THE PINNACLE OF PASTRY PERFECTION: BON COOK'S FORTEEZ SILICONE MOLDS

bon COOK's dedication to crafting superior pastry and cooking molds has solidified its reputation among culinary professionals and home cooks. At the core of this excellence lies in using high-quality silicone, particularly in the **FORTEEZ** line. This exceptional material not only defines their legacy but also sets them apart from competitors, earning the trust and admiration of chefs globally.



UNVEILING THE MYSTERIES OF SILICONE

Silicone is often surrounded by questions, especially regarding its use in cookware. Let's clarify the most frequently asked questions.

'Classic' vs. Platinum Silicone: A Comparative Insight

Silicone molds can be broadly categorized into two types: peroxide silicone and platinum silicone. Peroxide silicone, often used in various cake molds, skips a crucial 'curing' step, allowing chemical compounds to migrate into food at temperatures above 320°F. This can result in food contamination and undesirable tastes.

In contrast, platinum silicone, the cornerstone of **bon** COOK's **FORTEEZ** molds, undergoes comprehensive processing to eliminate harmful substances, ensuring food safety and purity. Platinum silicone molds are more resilient and are recommended by leading food safety authorities globally.



FORTEEZ® SILICONE MOLDS: EXCELLENCE IN EVERY CREATION

bon COOK's dedication to crafting superior pastry and cooking molds has solidified its reputation among culinary professionals and home cooks alike. At the core of this excellence lies the use of high-quality silicone, particularly in the **FORTEEZ** line. This exceptional material not only defines their legacy but also sets them apart from competitors, earning the trust and admiration of chefs globally.

Advantages of Silicone in Culinary Endeavors

Silicone's remarkable thermal stability permits usage across a wide temperature range, from -40°F to 500°F, facilitating versatility in the kitchen. Its hydrophobic nature ensures effortless demolding and cleaning, while its durability and ability to be sterilized make silicone an ideal material for culinary applications.

Environmental Perspective: Biodegradability and Recyclability of Silicone

While silicone is not biodegradable, it disintegrates into environmentally benign particles over time. Its inert nature prevents it from releasing toxic substances into the environment, offering a significant advantage over traditional plastics. Although silicone recycling options are limited in Europe, responsibly discarding it at recycling centers ensures appropriate end-of-life treatment.

DISTINGUISHING BETWEEN PEROXIDE AND PLATINUM SILICONE MOLDS

Identifying the type of silicone is straightforward: a white mark upon pinching indicates peroxide silicone, which is prone to odors due to volatile substance emission during cooking. Platinum silicone remains stable and odor-free up to 500°F.

COMMITMENT TO QUALITY AND SAFETY

bon COOK's **FORTEEZ** silicone molds exemplify the pinnacle of culinary innovation, with a steadfast focus on delivering excellence and ensuring food safety. These molds withstand the test of time, allowing culinary enthusiasts to explore the joys of baking with confidence for years to come. The innovation behind platinum-grade silicone bakeware not only elevates the baking experience but also underscores a commitment to health, safety, and the environment.

In conclusion, the science behind platinum-grade silicone bakeware is a testament to **bon COOK's** dedication to quality and innovation. By choosing products like **FORTEEZ®** silicone molds, bakers and chefs are investing in tools that enhance their culinary creations while ensuring the highest standards of food safety and environmental responsibility. **bon COOK** continues to lead the way, blending science with innovation to transform the culinary arts.

FORTEEZ TRAYS



3-BAR TRAY

Unleash your culinary creativity with the **FORTEEZ** 3-Bar Tray. This versatile tray is perfect for crafting both sweet and savory delights, from gourmet chocolate to savory snacks. Each well can be tailored to different tastes and toppings, allowing for endless culinary possibilities and personalized creations.



5-LINE TRAY

One of the most versatile **FORTEEZ** baking trays featuring five distinct lines, perfect for making a variety of baked goods at the same time such as bread, cakes, quiches, and meatloaves. It's also ideal for creating unique chocolate treats and more. Ideal for meal prep or picky eaters who need an individual change in ingredients.



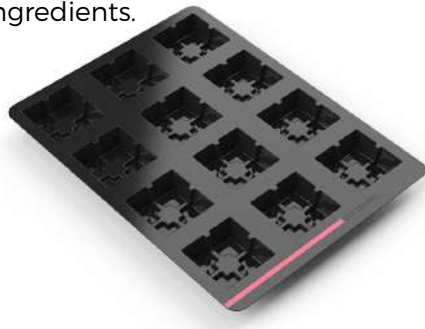
6-LOAF TRAY

Elevate your kitchen creations with the **FORTEEZ** 5-Line Tray. Featuring 5 compartments, each holding 11 oz., this tray is perfect for mini cakes, baguettes, and layered desserts. The nonstick, flexible properties ensure flawless release, allowing you to achieve professional results at home.



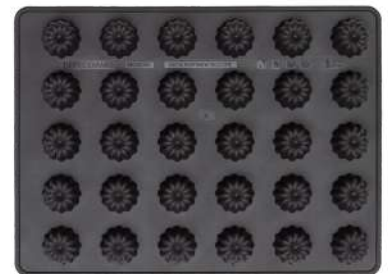
FLOWER TRAY

Add a touch of originality to your dishes with the **FORTEEZ** Flower Tray. Ideal for sweet treats like flower-shaped cakes or savory delights like mini quiches, this mold brings creativity to your kitchen with its fun and festive design.



GEO TRAY

Elevate your baking with the **FORTEEZ** Geo Tray. Perfect for sophisticated square-shaped treats, this mold is ideal for creating elegant appetizers, desserts, or mini lasagnas. Its recessed shapes are perfect for holding inventive toppings.



MINI CANELE TRAY

Craft mini canelés, brownie bites, or egg bites effortlessly with the **FORTEEZ** Mini Canele Tray. This mold lets you make 30 delightful pieces at once, perfect for brunches, desserts, and party snacks. Enjoy the rich, caramelized taste of traditional canelés at home.

FORTEEZ TRAYS



MINI LOAF TRAY

Bake gourmet mini loaves with the **FORTEEZ** Mini Loaf Tray. Perfect for sweet treats like mini banana breads or savory bites like individual meatloaves, this mold offers endless possibilities for creating unique and delicious recipes.



MINI MUFFIN TRAY

Celebrate any occasion with the **FORTEEZ** Mini Muffin Tray. Bake 20 mini muffins or cupcakes at once, perfect for parties, snacks, and breakfast treats. The mold's compact size makes it ideal for creating a large batch of bite-sized delights.



MINI TARTLET TRAY

Create impressive mini tartlets with the **FORTEEZ** Mini Tartlet Tray. Perfect for an assortment of savory and sweet tartlets, this mold allows you to experiment with different fillings and toppings, ensuring your tartlets are a hit at any event.



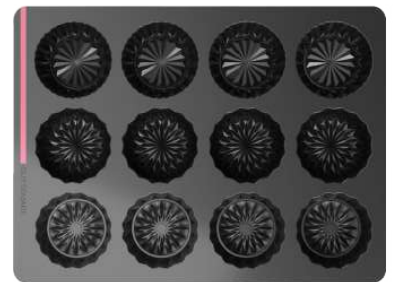
SCALLOPED SQUARE TRAY

Reignite your biscuit-making with the **FORTEEZ** Scalloped Square Tray. Perfect for festive-shaped cookies or savory biscuits, this versatile mold helps you create beautifully scalloped squares that are perfect for holidays and special occasions.



SNACK BAR TRAY

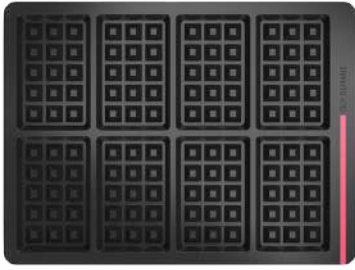
Elevate your snacks with the **FORTEEZ** Snack Bar Tray. Perfect for small logs or éclairs, this mold lets you create refined sweet or savory bites. Impress guests with beautifully crafted treats that are perfect for any occasion.



SUNBURST TRAY

Transform your culinary creations into works of art with the **FORTEEZ** Sunburst Tray. This tray features 12 imprints with 3 unique shapes, perfect for both sweet and savory dishes. Crafted from platinum-grade silicone, it ensures perfect release and even cooking every time.

FORTEEZ TRAYS



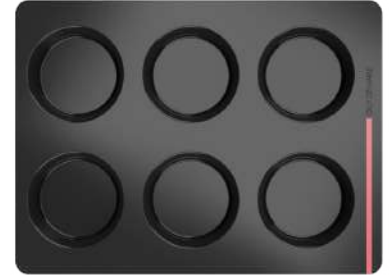
WAFFLE TRAY

Prepare delicious homemade waffles effortlessly with the **FORTEEZ** Waffle Tray. With 8 wells, this tray allows you to create crispy, golden waffles, both sweet and savory. Its platinum-grade silicone construction ensures easy release and quick cleaning, making it a must-have for waffle lovers.



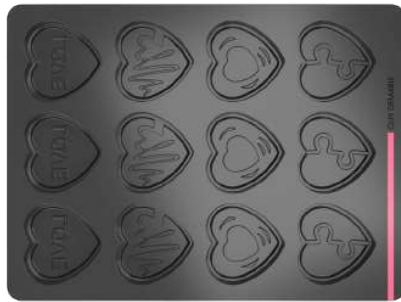
MINI CUBE TRAY

Explore endless culinary possibilities with the **FORTEEZ** Mini Cube Tray. Perfect for both sweet and savory bites, this tray lets your imagination run wild. Crafted from platinum-grade silicone, it ensures easy release and dimensionally stable results, ideal for creating small, flavorful treats.



6-ROUND TRAY

Create perfect individual portions with the **FORTEEZ** 6-Round Tray. Ideal for a variety of recipes, from savory starters to delicious desserts, this tray ensures even cooking and flawless unmolding. Made from premium platinum-grade silicone, it offers exceptional durability and versatility in your kitchen.



SWEETHEART TRAY

Express love through your culinary creations with the **FORTEEZ** Sweetheart Tray. Featuring 12 adorable heart prints in 4 unique designs, this tray is perfect for baking sweet and savory dishes. Crafted from platinum-grade silicone, it ensures perfect release and easy cleaning, adding a touch of charm to your treats.



TREAT TRAY

The **FORTEEZ** Treat Tray is your go-to tool for delightful treats, from ice cream and sorbet to mini brownies and popsicle cakes. With six magnum-shaped prints, this tray allows for limitless culinary creativity. Crafted from platinum-grade silicone, it is ideal for both sweet and savory creations.

FORTEEZ MOLDS



3D ROUND MOLD

Indulge in flawless, professional-quality desserts with the **FORTEEZ** 3D Round Mold. Perfect for creating stunning, round cakes that impress your guests. Ideal for baking mousse cakes, cheesecakes, and decorative layer cakes, it helps achieve a perfect shape every time.



CHECKERBOARD MOLD

Transform your culinary creations with the **FORTEEZ** Checkerboard Mold. Designed for both sweet and savory dishes, its tablet shape is perfect for brownies, cornbread, and individual quiches, allowing you to easily portion your creations.



CLASSIC LOAF MOLD

Bake a variety of delicious cakes and breads with the **FORTEEZ** Classic Loaf Mold. Perfect for banana bread, meatloaf, and pound cakes, this versatile mold is an essential tool for your kitchen, ensuring even cooking and easy release.



FLUTED TART MOLD

Elevate your tart-making with the **FORTEEZ** Fluted Tart Mold. Perfect for fruit tarts, quiches, and savory pies, this mold ensures beautifully fluted edges and uniform browning, making your tarts look as good as they taste.



LARGE ROUND MOLD

Impress with multi-layered cakes using the **FORTEEZ** Large Round Mold. Ideal for baking deep-dish pizzas, large cheesecakes, and celebration cakes, this mold helps you create show-stopping desserts for any occasion.

FORTEEZ MOLDS



LOG MOLD

Create perfect Christmas logs and festive treats with the **FORTEEZ** Log Mold. Ideal for Yule logs, ice cream cakes, and roulades, this essential mold ensures even cooking and easy release, perfect for your holiday baking needs.



MEDIUM ROUND MOLD

Bake versatile cakes and tarts with the **FORTEEZ** Medium Round Mold. Perfect for birthday cakes, fruit tarts, and custard pies, this mold provides consistent results and effortless release for all your baking projects.



SPIRAL BON MOLD

Host gourmet breakfasts with the **FORTEEZ** Spiral Bon Mold. Perfect for shiny brioches, monkey bread, Bundt cakes, and filled breads, this mold allows you to create beautifully spiraled baked goods that are sure to impress.



SQUARE MOLD

Effortlessly create sweet or savory dishes with the **FORTEEZ** Square Mold. Perfect for layered bars, lasagnas, and square cakes, its 74 oz capacity and 1.7" depth make it ideal for generous portions, ensuring flawless release every time.



TWISTED LOAF MOLD

Enhance your baking with the **FORTEEZ** Twisted Loaf Mold. Its unique design allows for creative decorations. Perfect for marble cakes, flavored breads, and decorative loaf cakes, it ensures even cooking and easy release.

FORTEEZ MOLDS



VINTAGE RING MOLD

Add elegance to your desserts with the **FORTEEZ** Vintage Ring Mold. Shaping pastries into a crown ensures easy release. Ideal for Bundt cakes, gelatin desserts, and specialty breads, this mold brings a touch of royalty to your baking.



PEARL DESIGN MAT

Add a whimsical touch to your baking with the **FORTEEZ** Pearl Design Mat. Perfectly fitted for the **FORTEEZ** Square Mold, it transforms desserts into artistic creations. Ideal for cold-set desserts like panna cotta and cheesecake, it ensures effortless release and precise shapes.



BRIOCHE MOLD

Discover the **FORTEEZ** Brioche Mold, essential for baking enthusiasts. Perfect for crafting light, airy brioches and a variety of savory dishes, this mold ensures even cooking and easy release. Oven-safe up to 500°F and freezer-safe down to -40°F.



CHARLOTTE MOLD

Dive into baking with the **FORTEEZ** Charlotte Mold, perfect for star-chef-worthy cakes. Its elegant silhouette adds French charm. Made from Platinum-grade silicone, it ensures perfect release and durability. Oven-safe up to 500°F and freezer-safe down to -40°F.



DIAMOND ROUNDS (6)

Transform your preparations into visual delights with the **FORTEEZ** Diamond Rounds (6), offering a unique aesthetic experience. Made from platinum-grade silicone, they ensure even cooking and perfect release. Oven-safe up to 500°F and freezer-safe down to -40°F.



RECTANGULAR TRAY

Feeding a large group without spreading yourself thin? Our Rectangular Tray is the perfect solution for preparing ample quantities of dishes and cakes.

With a tribe to feed, opt for a large mold offering the versatility to prepare everything in one go. From casseroles to oversized brownies, bread, cakes, or Bolognese lasagna, accommodate almost any number of guests with this large-capacity mold.

When serving your feast, we recommend serving directly from the mold to the plate. Avoid unmolding your preparation or cake to prevent breakage due to its size. For easy serving, loosen the edges with an offset spatula, then cut pieces with a pie server or large spoon. Avoid piercing or cutting the mold to maintain its integrity.

FLEXIMAT

In pastry, sponge cake is an essential base for many sweet creations. Whether you're a fan of jam rolls or layered cakes, the Fleximat ensures your sponge cake is a success every time.

No more sticking or breaking when unmolding. Its smooth surface and non-stick properties allow you to prepare your sponge cake directly on the mat and then roll or cut it without risk of breakage.

Its edges are specially designed to help shape your sponge cake perfectly, whether you roll or keep it flat.

And that's not all! The Fleximat unlocks a world of culinary possibilities. Try pistachio sponge cake for a delicious roll or chocolate sponge cake for a sensational layered cake at your next family meal.



BONMAT

The **Bonmat** is crafted from platinum-grade silicone with a durable fiberglass knit, making it a non-stick and heat-resistant powerhouse for your baking needs. It withstands temperatures up to 450°F, ensuring your pastries, cookies, and other baked goods release effortlessly without sticking or tearing. Perfect for everything from roasting vegetables to baking delicate pastries, the **Bonmat** simplifies your kitchen workflow, reduces mess, and ensures uniform heat distribution for consistent results. Its non-slip grip keeps it securely in place on your countertop, and it's easy to clean with just a wipe or a wash with soapy water. Food-grade and BPA-free, the **Bonmat** ensures safe and worry-free baking for all your culinary adventures.



LARGE BONMAT

Dimensions: 19" x 14.5"

Say goodbye to sticky messes and hello to baking perfection with the Large **Bonmat**. Ideal for large-scale baking projects, this mat offers ample space for baking up to two dozen cookies, roasting vegetables, or preparing large batches of pastries. Its non-stick surface ensures effortless release and easy cleanup, making it an essential tool for both novice and seasoned bakers.

MEDIUM BONMAT

Dimensions: 16.5" x 11.6"

The Medium **Bonmat** bridges the gap between large and small baking projects. Perfect for baking croissants, fish and seafood or macarons, this versatile mat simplifies your workflow by allowing you to prep, bake, and cook all in one place. Its durable, non-stick surface ensures pristine pastries and effortless cleanup.



SMALL BONMAT

Dimensions: 11.5" x 8"

The Small **Bonmat** is ideal for single-serving treats and experimenting with new baking techniques. Perfect for cookies, granola bars, and homemade crackers, this compact mat fits in toaster ovens and smaller baking trays. Its non-stick surface makes preparation a breeze, and its durable construction ensures it will last through years of baking sessions.



SQUARE BONMAT

Dimensions: 13" x 13"

The Square **Bonmat** is your go-to for versatile baking and cooking needs. With generous space and precise angles, it allows for easy roasting vegetables or baking breadsticks. Its non-stick surface ensures seamless food release, and its durable construction withstands high temperatures, making it a versatile and reliable baking companion. We love using this square mold as a lid over a frying pan or over a mold when roasting or baking.



OCTAGONAL BONMAT

Dimensions: 10" x 10"

The Octagonal **Bonmat** adds a creative touch to your baking and cooking. Its unique shape allows for innovative culinary presentations, and its non-stick surface ensures easy release of baked goods and roasted vegetables. This mat can also be used independently to bake individual items. Roast nuts, bake individual pizzas, and create an array of baked or roasted delights. It is also best paired with the Medium Round mold for a lid on steaming vegetables.

PERFORATED BAKING SHEET



Large Perforated Baking Sheet

A must have in the kitchen, this revolutionary baking sheet is the foundational layer to our entire collection of flexible bakeware. The perforated holes ensure even heat distribution and optimum baking performance.

No need to wait to bake a second batch of cookies, we've got you covered with the largest baking sheet for the home cook with space to bake two dozen cookies at once.

Made from 100% Aluminum

Dimensions: 19" x 15"

Medium Perforated Baking Sheet

Imagine a versatile baking essential! This perforated baking sheet, crafted from 100% aluminum, is your go-to for roasting and baking to perfection. Pair it with the Medium **BonMat** or mold for effortless and even cooking.

Dimensions: 17" x 12"



Small Perforated Baking Sheet

This versatile small baking sheet is a superpower for a dorm room when it comes to cooking for one or two. Whether it's little hands at home or your adults learning to cook, this sheet is toaster oven-ready for those quick bakes or reheats. Pair it with a Small **BonMat** or mold for effortless and even cooking.

Dimensions: 8 1/2" x 11 1/2"



PREP & ROLLMAT

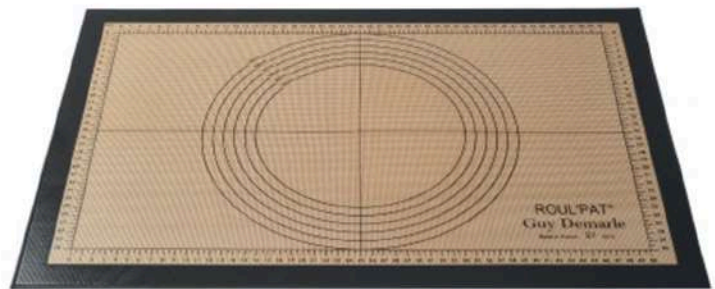


Square Prep & Roll Mat

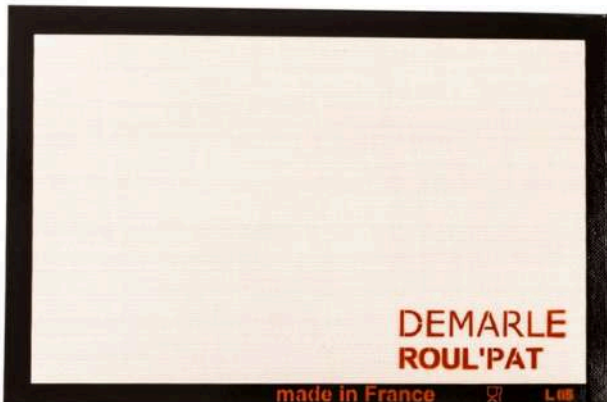
23"x23"

A Roul'Pat is a non-stick, reusable, and durable countertop mat made from silicone and fiberglass mesh that can be used for a variety of tasks. It's designed to keep your kitchen clean while working with messy ingredients like dough, chocolate, the versatility of this mat is endless. A perfect drop mat under toddlers chair or play mat for kids or adult crafts. The mat's silicone layer prevents it from sliding, and its non-stick surface makes it easy to release food and clean up.

Graduated Prep & Roll Mat



The Graduated Prep & Roll Mat is the grand version of assistance when prepping pies, making pasta, rolling out the crust, working with puff pastry, Filo dough, or bread dough! With its non-stick properties, clean-up is a breeze!



Rectangular Prep & Roll Mat

25"x 16"

The Rectangular Roul'Pat is a non-stick, reusable, and the durable countertop that fits almost any counter! Again, it is used in a variety of tasks. It's designed to keep your kitchen clean while working. Another way to tap into clean cooking with prep that makes it simple.,

FRENCH PANTRY



FOOD IS
THE INTERNATIONAL
LANGUAGE OF LOVE...

LET THE TASTE GUIDE YOU!

FRENCH PANTRY OILS

EVOO

A PERFECT MARRIAGE OF LEGACY AND TRADITION IS EVOO FROM FRANCE!

INGREDIENTS

100% Pure French Extra Virgin Olive Oil

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Extra virgin olive oil from Provence, France, holds a special place for exceptional olive oils. Renowned for its rich history and unique flavor profile, this "hundred percent French" olive oil has solidified its reputation as the best finishing oil in the world.

The Rich Legacy:

Provence, located in the southeastern part of France, boasts a rich heritage of olive cultivation dating back centuries. The region's ideal climate provides the perfect conditions for olive trees to flourish. This legacy of olive cultivation passed down through generations, forms the foundation for the exceptional olive oil produced in this region.

Distinct Flavor Profile:

What truly captivates the audience is the exquisite flavor of Provençal olive oil. The region's unique terroir, influenced by a Mediterranean climate and diverse soil types, imparts a distinct character to the oil. Expect a harmonious blend of fruity, peppery, and grassy notes, complemented by a delicate buttery undertone. This vibrant flavor profile makes it an ideal finishing oil, enhancing culinary creations.

SUGGESTION FOR USE

Salad Dressings: This fruity and delicate gem takes your salad to new taste dimensions!

Baking: Incorporate French EVOO into your baking endeavors to impart a hint of fruitiness and richness to your creations.

Marinade and Sauces: Use as a base to Infuse meats, poultry, or seafood with its subtle fruity taste and peppery finish

Finishing Oil: Just before serving use a drizzle of French EVOO as a finishing touch to add a silky texture and depth of flavor to soups, purees, or creamy sauces. The gentle nuances of the oil contribute to a final burst of freshness and complexity to the completed dish.

Dipping Oil:

Create inviting Appetizers by combining French EVOO with balsamic vinegar, freshly ground black pepper, and a sprinkle of sea salt.



FRENCH PANTRY

WINE & DINE

EXQUISITE FLAVORS GIFT SET.



Red Wine Salt

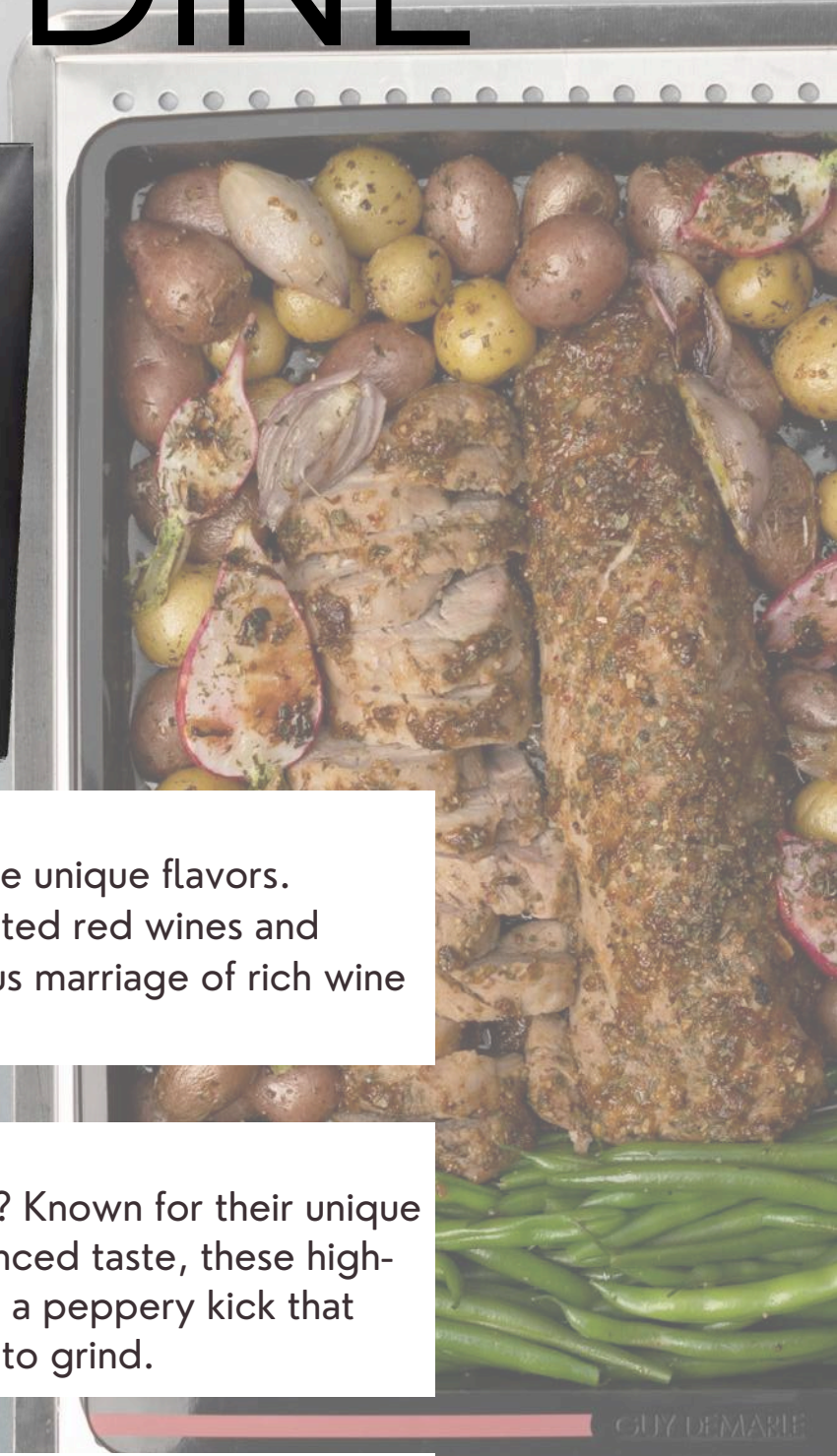
Elevate your taste experience with these unique flavors. Crafted using a fusion of carefully selected red wines and premium salts, this blend is a harmonious marriage of rich wine notes and perfect salinity.

Vietnam Peppercorn

Ready to embark on a flavorful journey? Known for their unique aroma and distinctively strong yet balanced taste, these high-quality, hand-picked peppercorns offer a peppery kick that enhances the flavors of any dish. ready to grind.

Sel Gris Salt

Immerse yourself in the authentic taste of the renowned Grey Sea Salt. Directly from the salt fields of Guerande in Brittany, France. Hand-harvested by skilled artisans, this unprocessed salt captures the essence of the sea.



bon COOK™

FRENCH PANTRY GIFT SET

WINE & DINE

INTRODUCING THE WINE & DINE, EXQUISITE FLAVORS GIFT SET!

Twist into a perfect culinary companion featuring the finest salts and peppers worldwide, elegantly highlighted in their mills.

This curated collection includes:

INGREDIENTS

Sel Gris Salt: 100% French Grey Guérande coarse salt.

Red Wine Salt: Sea salt, cornstarch, red wine, natural flavor, hibiscus powder, mixed laurel.

Black Vietnam Pepper: 100% black Vietnam pepper corns.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Red Wine Salt:

Elevate your taste experience with the unique flavors of Red Wine Salt. Crafted with a fusion of carefully selected red wines and premium salts, it brings a harmonious marriage of rich wine notes and perfect salinity.

2. Vietnam Pepper Corns:

Embark on a flavorful journey with Vietnam Peppercorns, known for their unique aroma and distinctively vital yet balanced taste. High-quality, hand-picked peppercorns from Vietnam offer a peppery kick that enhances the flavors of any dish.

3 Sel Gris Salt:

Immerse yourself in the authentic taste of the renowned Grey Sea Salt, Sel Gris, sourced directly from the salt fields of Guerande in Brittany, France. Hand-harvested by skilled artisans, this unprocessed salt captures the essence of the sea, with its large crystals and moist texture adding a delightful dimension to your dishes.

SUGGESTION FOR USE

Whether you are a seasoned chef or an aspiring home cook, the Wine and Dine exquisite flavors gift set is the perfect treat for yourself or a loved one who appreciates the art of seasoning for good taste! Elevate your culinary creations and explore the diverse tastes of Sel Gris Salt, Red Wine Salt, and Vietnam Peppercorns, all conveniently packaged in their unique mills.

Each component in this gift set is a meticulously culinary experience. The individual mills not only add a touch of elegance to your table but also allow you to effortlessly grind and release the aromas and flavors of each ingredient, ensuring maximum freshness with every use.



DINNER TIME

THIS GIFT SET INCLUDES FOUR ESSENTIAL COMPONENTS THAT WILL ELEVATE YOUR MEALS TO GOURMET PERFECTION!



First, you will find exquisite Extra Virgin Olive Oil (EVOO), carefully European selected for its superior quality and rich flavor. Drizzle this golden elixir over salads, pasta dishes, or crusty bread to add a touch of luxury to every bite.

Next, we have included two **exceptional spice blends** to enhance your meat and chicken dishes. Our **Meat Herb Blend** delivers a tantalizing blend of aromatic herbs and spices, perfectly complementing the natural flavors of red meats. For poultry lovers, our **Chicken Herb Blend** offers a delightful combination of savory herbs and spices, turning every bite into a succulent and flavorful experience.

To complete this gourmet ensemble, we have included **Sel Gris Salt** - a premium sea salt known for its unique flavor and delicate crunch. Sprinkle it over your favorite dishes to enhance their taste and add a touch of sophistication!

FRENCH PANTRY GIFT SET

DINNER TIME

DINNER TIME GOURMET GIFT SET BY BON COOK!

This set includes four essential components that elevate your meals to perfection. You will find our exquisite Extra Virgin Olive Oil (EVOO), carefully selected for its superior quality and rich flavor. A Meat and a Chicken Herb Blend that together makes magic in your kitchen!

INGREDIENTS

Extra Virgin Olive Oil

Sal Gris: 100% French Grey Gu erande coarse salt.

Meat Herb Blend: garlic, onion, red paprika, parsley, chive, chili pepper, black peppercorn, paprika.

Chicken Herb Blend: Za'atar mix (sesame, thyme, sumac), onions, parsley, oregano, black peppercorn, sugar, marjoram.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. EVOO:

Extra Virgin Olive Oil is the only oil produced by pressing the olives, without chemical solvents or other industrial interventions, as with other vegetable oils or fats remaining a natural product. An olive juice that transfers all precious substances in the raw material to the final product.

2. Salt Gris:

Sourced directly from the salt fields of Guerande in Brittany, France. Hand-harvested by skilled artisans, this unprocessed salt captures the essence of the sea, with its large crystals and moist texture adding a delightful dimension to your dishes.

3. Meat Herb Blend:

With this combination of ingredients create a flavorful blend with various taste components.

4. Chicken Herb Blend:

Use this unique flavor profile with a blend of aromatic, earthy, and slightly tangy notes to impress your crowd.

SUGGESTION FOR USE

Grilled Steak: Rub generously onto your favorite cut of steak before grilling. The flavors will complement the meat's natural juices and create a tasty crust.

BBQ Ribs: Pat the rub onto racks of ribs, making sure to cover all sides, and then slow-cook them in the oven. The flavors will infuse into the meat, resulting in finger-licking BBQ ribs.

Pan-Seared Pork Chops: Season pork chops with the rub and allow them to marinate for a while. Then, pan-sear the chops until cooked through.

Grilled Chicken Skewers: Combine the rub with salt and EVOO to make a marinade. Thread chunks of marinated chicken onto skewers, and lightly sprinkle the rub onto the chicken, and then roast at 400F.

Roasted Chicken Thighs: Rub the mixture onto chicken thighs before roasting them in the oven.

Lemon and Herb Chicken: Combine the rub with olive oil, freshly squeezed lemon juice, and minced garlic. Rub the mixture all over the chicken and let it marinate for a few hours or overnight. Then, roast or grill the chicken to perfection. The flavors of the rub, combined with the citrusy tang of lemon, will create a burst of freshness in every bite.

BALSAMIC VINEGARS



BLACKBERRY BALSAMIC

Unlock rich balsamic complexity with sweet and tart blackberry notes. Elevate salads, roasted vegetables, or grilled meats. Create luscious glazes for chicken or pork, or add depth to marinades. Perfect for cheese boards and drizzling over fresh fruit.



BLUEBERRY WHITE BALSAMIC

Embrace the delicate sweetness of white balsamic with juicy blueberries. Elevate salads, grilled chicken, or fish. Drizzle over cheese platters, or create glazes for pork. Perfect for brightening vegetables and fruit salads with a refreshing twist.



POMEGRANATE WHITE BALSAMIC

Combine white balsamic sweetness with tart pomegranate notes. Perfect for salads, roasted vegetables, or grilled meats. Create glazes for lamb, and vinaigrettes, or drizzle over cheese boards and fresh fruit for a sophisticated touch.



RASPBERRY BALSAMIC

Blend rich balsamic complexity with sweet and tangy raspberry notes. Elevate salads, roasted vegetables, or grilled chicken. Ideal for creating glazes, marinades, or drizzling over cheese boards and fresh fruit for a vibrant flavor contrast.



STRAWBERRY DARK BALSAMIC

Indulge in aged dark balsamic with sweet strawberries. Perfect for salads, grilled meats, or cheese boards. Reduce for a dessert glaze, or drizzle over fresh fruit or ice cream for a luxurious and tangy treat.



TRADITIONAL DARK BALSAMIC

Experience rich, complex flavors. Ideal for salads, roasted vegetables, or grilled meats. Reduce for a syrupy glaze, use as a marinade base, or drizzle over cheese boards and fresh fruit to add depth and sophistication to any dish.



TRADITIONAL WHITE BALSAMIC

Enjoy subtle tang without deep color. Perfect for delicate salads, roasted vegetables, or grilled fish. Ideal for deglazing pans, brightening marinades, and highlighting fresh ingredients' natural taste, creating a light, elegant finish to your dishes.



MANGO WHITE BALSAMIC

Taste sweetness, tartness and fruity notes and subtle hints of a tropical undertone. The acidity is present but less intense than dark balsamic. Enjoy the smooth texture with a luscious mouthfeel. Background notes of caramel or vanilla from the aging process bring a perfect flavor for this complex blend.

FRENCH PANTRY BALSAMIC VINEGARS & OILS

OILS



CILANTRO OIL

This vibrant blend infuses extra virgin olive oil with fresh, citrusy cilantro. Drizzle over salads, seafood, or dips for a herbaceous touch. Elevate roasted vegetables and grilled dishes with its bright, aromatic essence.



HERBS DE PROVENCE OLIVE OIL

Pure French olive oil blended with rosemary, thyme, savory, marjoram, and oregano. Perfect for roasted vegetables, grilled meats, and crusty bread. Add to salads, marinades, or dips for a taste of Provence.



MEYER LEMON OIL

Olive oil blend with the sweet, floral essence of Meyer lemons. Drizzle over vegetables, fish, or chicken. Ideal for salads, marinades, and baking. Adds a subtle citrusy note to dishes without overpowering other flavors.



PESTO PARMESAN OLIVE OIL

Olive oil blended with the essence of pesto and Parmesan cheese. Perfect for pasta, pizza, and vegetables. Adds savory depth to salads, marinades, and bruschetta. Enjoy Italian flavors effortlessly.



TAHITIAN LIME OIL

Olive oil infused with the zest and floral notes of Tahitian limes. Perfect for seafood, tacos, and ceviche. Adds a citrusy twist to salads, marinades, and dressings. Complements desserts and cocktails beautifully.



TUSCAN HERB OIL

Olive oil blended with basil, rosemary, and a touch of garlic. Ideal for roasted vegetables, grilled meats, and pasta. Adds savory, herbal depth to salads, marinades, and dips. Perfect for focaccia and dipping.



SWEET BASIL OIL

Olive oil blend with fresh, aromatic sweet basil. Drizzle over tomato dishes, chicken, or mozzarella. Adds herbal complexity to salads, marinades, and pasta. Perfect for bruschetta and bringing summer flavors to any dish.



ROASTED GARLIC OIL

Olive oil blend infused with caramelized roasted garlic. Ideal for roasted vegetables, grilled meats, and mashed potatoes. Adds depth to pasta, soups, and marinades. Perfect for bread dipping or drizzling on pizza.



ROSEMARY OIL

Olive oil blended with aromatic rosemary. Perfect for roasted vegetables, grilled meats, and potatoes. Adds savory depth to soups, stews, and marinades. Ideal for focaccia and dipping.

FRENCH PANTRY

DAILY GRIND

BON SALT COLLECTION



Lemon Thyme

The citrusy tang and herby freshness add a delightful touch to the natural flavors of the seafood.



Basil Parmesan

Sprinkle over your favorite pasta for an added burst of herby and cheesy goodness



Garlic Paprika

Use Garlic Paprika Salt as a seasoning for grilled meats like chicken, ribs, or steak.



Red Wine

This blend is a marriage of rich wine notes and perfect salinity!



Curry Coconut

With an exotic twist, the Curry Coconut salt is superb on vegetables, meat, and, fish!



bon COOK™

FRENCH PANTRY SALTS

LEMON THYME



DAILY GRIND

This amazing handy salt grinder contains 5 selections of flavored salts that will bring your preparation in the kitchen to another level! Let's start with the Lemon Thyme Salt! The combination of lemon and thyme creates a delightful balance of citrus and herbal flavors.

INGREDIENTS

Sea salt, thyme leaves, curcuma powder, essential oil.
This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

- 1. Lemon:** The lemon flavor in this salt provides a bright and zesty tang. It adds a refreshing citrusy element to dishes, reminiscent of fresh lemon zest.
- 2. Thyme:** Thyme contributes an earthy and herbaceous flavor to the salt. It has a slightly floral and woody profile that complements the acidity of the lemon.
- 3. Sel Gris Salt:** Sel Gris, also known as grey salt, is a moist and unrefined sea salt. It has a briny taste with a hint of minerality, enhancing the overall flavor profile.

BONTIP:

Taste as you go since the intensity of salt flavors can vary. Start with a small amount and adjust based on your personal preference.
Remember, flavored salts are versatile and offer an opportunity to get creative in the kitchen. Feel free to experiment and explore different dishes to make the most of these delicious flavor combinations! Enjoy experimenting with the bright and herbal flavors of lemon thyme sel gris salt in your culinary creations!

BEST HERB BLEND COMBINATIONS:

Fish Blend,
Roasted Garlic and Chive Herb Blend
Fresh Dill and Lemon Herb Blend
Herbs de Provence

SUGGESTION FOR USE

Grilled or Roasted Seafood: salt over roasted seafood such as salmon, shrimp, or scallops.

The zesty lemon and aromatic thyme will beautifully complement the seafood's natural flavors.

Chicken: Whether you are grilling, roasting, or pan-frying chicken, the salt's citrusy and herby flavors will enhance the meat's taste. For prepping a roasted chicken, rub Lemon Thyme Salt on the skin of chicken before cooking.

Herb-infused Butter: Mix with softened butter to create a flavorful compound butter. Spread it on bread, melt it on grilled vegetables, or use it to baste meats for an extra flavor.

Citrusy Salads: Sprinkle over fresh salads with greens, tomatoes, cucumbers, or avocados to add a refreshing and savory touch. It pairs well with light vinaigrettes or simple olive oil and lemon dressing.

Pasta & Rice Dishes: Add to lemon garlic pasta, creamy chicken and mushroom pasta, or any other to elevate the overall flavor profile and bring a bright, herbaceous twist.

Roasted Vegetables: Toss roasted vegetables with a drizzle of olive oil and a sprinkle of Lemon Thyme Sel Gris salt before baking. The combination of lemon, thyme, and salt will enhance the natural sweetness of the vegetables.

Homemade Popcorn: Add to freshly popped popcorn for a unique and flavorful snack. The citrusy and herbal undertones will give your popcorn a gourmet twist.

FRENCH PANTRY SALTS

BASIL PARMESAN

DAILY GRIND

Salt number two is the Basil Parmesan Salt!

Combined, the basil, Parmesan, and Sel Gris salt create a unique and delicious fusion of herbal, savory, and cheesy notes. This salt blend can elevate various dishes. Its versatility and enticing flavor make it a delightful addition to your culinary creations!

INGREDIENTS

Sea salt, parmesan cheese (milk, salt, rennet), dehydrated basil, parsley powder, essential basil oil.

96.6% salt, 3% parmesan (non-pasteurized milk, salt, rennet), 0.3% basil, basil essential oil

Contains milk.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Basil: Basil contributes a fresh, aromatic, and slightly sweet herbaceous flavor to the salt. It adds a touch of brightness and a hint of peppery undertones.

2. Parmesan: Parmesan cheese provides a rich and nutty savory taste to the salt. It adds a subtle umami depth and enhances the overall complexity of flavors.

3. Sel Gris Salt: Sel Gris, also known as grey salt, is a moist and unrefined sea salt. It has a briny taste with a slight mineral undertone that perfectly complements the basil and Parmesan flavors.

Feel free to experiment and explore different dishes to make the most of these delicious flavor combinations!

BEST HERB BLEND COMBINATIONS:

Roasted Garlic and Chive Herb Blend



SUGGESTION FOR USE

Pasta & Risotto: Sprinkle the salt over your pasta dishes, to add a savory and cheesy kick. It can also be a great addition to creamy risottos.

Salads: Use the salt as a finishing touch on salads. It can add a burst of flavor when sprinkled over fresh greens, tomatoes, or even a Caprese salad with mozzarella. The flavors will blend harmoniously. Mix with Roasted Garlic and Chive or the Lemon Dill herb blends and then add to sour cream or cream cheese for a flavorful dip for fresh vegetable snacks or spreads for bread or crackers.

Roasted Vegetables: Elevate the flavor of roasted vegetables, such as roasted potatoes, broccoli, or Brussels sprouts, by seasoning them with the Basil Parmesan Salt before cooking.

Grilled Meats: Rub the salt onto chicken, steak, or fish before grilling or roasting. It will add a savory and herbal twist that pairs well with various meats.

Bread and Dips: Use the salt as a topping for homemade bread or breadsticks. It can also enhance the flavor of dips like hummus or creamy cheese spreads.

Popcorn: Sprinkle the Basil Parmesan Salt over popcorn for a gourmet twist on a classic snack. It will add a cheesy and herbaceous flavor to your movie nights.

FRENCH PANTRY SALTS

GARLIC PAPRIKA

DAILY GRIND

Garlic Paprika Salt is the third flavor within the grinder!

Combined, the garlic, paprika, and Sel Gris salt create a well-balanced fusion of savory, smoky, and light spicy flavors. This unique salt blend can elevate various dishes, such as roasted vegetables, grilled meats, soups, stews, or even sprinkled over popcorn for a tasty snack.

INGREDIENTS

Sea salt, dehydrated red pepper, dehydrated green pepper, sweet pepper powder, garlic powder, sweet pepper natural flavor, garlic natural flavor.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Garlic: The garlic flavor in this salt supplies a pungent and aromatic presence. It can range from mild to intense, depending on the specific infusion.

2. Paprika: Paprika adds a slightly sweet, smoky flavor to the salt. It adds depth and a mild earthiness that complements the garlic.

3. Sel Gris Salt: Sel Gris salt is a type of coarse sea salt. It has a mineral-rich and briny taste that enhances the overall flavor profile and is the core ingredient of our Daily Grind Salts.

Remember, the intensity of garlic paprika salt can vary depending on the ratio of ingredients. Start with a small amount and adjust accordingly to suit your taste preferences. Enjoy exploring the savory and flavorful possibilities of garlic paprika in your kitchen!

BEST HERB BLEND COMBINATIONS:

Roasted Garlic and Chive
Fresh Lemon and Dill
Zesty Mediterranean



SUGGESTION FOR USE

Grilled or Roasted Meats: Rub onto meats like chicken, fish, or pork before grilling. The Garlic and Paprika Salt will give the meat a smoky and slightly spicy flavor.

Pasta and Pizza: Sprinkle some Garlic Paprika Salt over pasta dishes like spaghetti aglio e olio or mix it into homemade marinara sauce for an extra kick of flavor. You can also use it as a seasoning for pizza toppings to add a smoky element to your favorite pie.

Roasted Potatoes: Toss your roasted potatoes with Garlic Paprika Salt for a flavorful side dish. The garlic and paprika notes will complement the crispy texture of the potatoes.

Spice up Sauces & Dips: Add a pinch of garlic paprika to your homemade tomato sauce, barbecue sauce, or even guacamole for an added layer of flavor. It works well in creamy dips like hummus or ranch as well.

Roasted Nuts & Snacks: Toss a handful of nuts, such as almonds or cashews, with a bit of melted butter or olive oil and sprinkle them with garlic paprika salt before roasting. It will give your snacks a savory and aromatic twist.

Seasoned Butter or Oil: Mix garlic paprika salt with softened butter or olive oil to create a flavorful compound butter or infused oil. Use them to add delicious garlicky and smoky flavors to bread, grilled corn on the cob, or roasted potatoes.

FRENCH PANTRY SALTS

RED WINE

DAILY GRIND

Enjoy the flavor of Red Wine Salt!

When combined, these ingredients create a unique blend of flavors that gives the brininess of salt, the subtle fruitiness of red wine, the tanginess of hibiscus, the neutral texture of corn starch, and the herbal notes of bay leaves.



INGREDIENTS

Sea salt, cornstarch, red wine, natural flavor, hibiscus powder, mixed laurel.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Red Wine: The infusion of red wine into the salt will contribute a mellow, rich, and subtle fruity flavor to the mix. The complexity of the wine can add some depth and character.

2. Hibiscus Powder: Hibiscus powder is often tart and slightly tangy with floral and fruity notes. Its addition to the salt infusion can lend a vibrant and zesty flavor while offering a beautiful pink color.

3. Corn Starch: Corn starch is a neutral thickening agent and does not contribute much flavor to the infusion. Its presence is likely for textural purposes, making the blend easy to sprinkle or use in cooking.

4. Bay Leaves: Bay leaves have a distinct herbal and slightly floral aroma with a subtle hint of bitterness. Adding bay leaves provides a savory and aromatic element to the infusion.

*Savor the best flavor use within 24 months (about two years).

SUGGESTION FOR USE

Grilled Steaks: Sprinkle Red Wine Salt onto your grilled steaks just before serving to add a layer of savory richness and a hint of wine complexity. Mix with the Meat Blend or with Roasted Garlic, and Chive Herb Blend.

Roasted Vegetables: Toss roasted vegetables like potatoes, carrots, or Brussels sprouts with a sprinkle of Red Wine Salt to elevate their natural flavors and bring out their earthy sweetness.

Pasta Dishes: Enhance creamy pasta sauces like carbonara or alfredo by finishing them off with a pinch of Red Wine Salt for a subtle depth of flavor.

Tomato-based Dishes: Red Wine Salt pairs beautifully with tomato-based dishes such as pasta sauces, tomato soups, or even fresh Caprese salads, adding a delightful tang and enhancing the overall taste.

Dark Chocolate Desserts: Use Red Wine Salt as a final addition to decadent, dark chocolate desserts like flourless chocolate cake or chocolate mousse, imparting a slightly savory and sophisticated note that complements the sweetness.

Grilled Vegetables: Give grilled vegetables, such as zucchini, eggplant, or bell peppers, a new dimension of flavor by seasoning them with Red Wine Salt just before serving. The touch of wine essence will add complexity to the smoky grilled or roasted flavors.

FRENCH PANTRY SALTS

CURRY COCONUT

DAILY GRIND

Next, you have the outstanding Coconut Curry Sel Gris Salt! Enhance dishes like curries, stir-fries, grilled meats or vegetables, roasted chickpeas, and popcorn for a unique and flavorful twist. Its blend of spices and coconut adds depth to your culinary creations, perfect for those who enjoy a spicy touch!



INGREDIENTS

Sea salt, curry (coriander, cumin, turmeric, parsley, salt, garlic, onion, mild red pepper, ginger, hot pepper), coconut.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

- 1. Curry:** The curry blend contributes a complex and aromatic flavor, typically consisting of a combination of spices like coriander, cumin, turmeric, and ginger, imparting a warm, earthy, and slightly sweet taste.
- 2. Coriander and Cumin:** These spices offer a warm and slightly citrusy flavor with earthy undertones, enhancing the salt's overall herbal and aromatic notes.
- 3. Turmeric:** Turmeric provides a vibrant yellow color and a slightly bitter taste with a hint of peppery notes. It adds depth and a distinct flavor to the salt blend.
- 4. Parsley:** Parsley contributes a fresh and slightly bitter herbal element to the salt, rounding out its overall flavor.
- 5. Salt:** The base of the salt blend adds a briny taste and enhances the other ingredients' flavors.
- 6. Garlic, Onion, and Red Pepper:** These ingredients add savory and pungent flavors that enhance the salt's overall aromatic and spicy profile.
- 7. Hot Chili Pepper:** The hot chili pepper adds a fiery and spicy kick to the salt, providing heat and intensity to the overall flavor profile.
- 8. Coconut:** Adding coconut adds a touch of sweetness and tropical flavor to the salt, balancing the spiciness and providing a creamy note.

SUGGESTION FOR USE

Curries and Stews: Sprinkle the salt into your curry or stew during cooking to enhance the overall flavor. It will add depth and complexity to dishes like chicken curry, vegetable curry, or lentil stew.

Grilled Meats and Seafood: Rub the salt onto meats like chicken, beef, or shrimp before grilling or sautéing. It will infuse the dish with aromatic curry flavors and complement the savory notes of the protein.

Roasted Vegetables: Toss your favorite vegetables, such as cauliflower, sweet potatoes, or Brussels sprouts, with a drizzle of oil and a sprinkle of the Coconut Curry Sel Gris Salt before roasting. The salt will add a flavorful twist to the caramelized roasted vegetables.

Noodles and Rice Dishes: Add a pinch of salt to your noodle stir-fries, fried rice, or rice pilaf for an instant burst of spicy and aromatic flavors.

Popcorn and Snacks: Sprinkle the Coconut Curry Sel Gris Salt over freshly popped popcorn or homemade roasted nuts for a unique and flavorful snack. With its spicy, curry-infused taste, it will take your snack time to the next level.

Dips and Sauces: Incorporate the salt into homemade sauces, such as curry mayo, coconut curry dipping sauce, or even as a seasoning for guacamole. It will add a delightful twist to your condiments.

FRENCH PANTRY SALTS

TRUFFLE

ANOTHER INFUSED FLAVORFULL OF THIS DELICIOUS SELECTION!

In addition to our Daily Grind Salt combination, we have our staples that are also “must haves” in your kitchen! Meet the Truffle Salt!

What are Dried Black Truffles Aestivum? Known as Black Summer Truffle, an unknown delicacy harvested between May and September in the south of France in Provence.

INGREDIENTS

Sea salt, Tuber Aestivum truffle breaks, flavors

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Truffle salt made with tuber aestivum adds a delicious truffle essence to dishes and pairs well with various foods like eggs, pasta, risotto, and roasted vegetables. The truffles are hand-picked and expertly dried, giving you the highest quality flavor and aroma; they are both delicate and light and have a perfect flavor profile that lends the truffle taste without overpowering the other ingredients you combine.

SUGGESTION FOR USE

Truffle Fries: Take your fries to the next level by sprinkling Truffle Salt over them. The earthy and luxurious truffle aroma will elevate this classic snack.

Truffle Risotto: Add a touch of elegance to your risotto by incorporating Truffle Salt during the cooking process. It will infuse the dish with a subtle truffle flavor.

Truffle Popcorn: Sprinkle the truffle salt over popcorn for a gourmet taste with every bite!

Truffle Scrambled Eggs: Eat like a Parisian! If you have yet to try truffle eggs, now is the time! Adding just a dash of the truffle salt to a light scramble of eggs brings the flavor of France to you in five minutes or less.



FRENCH PANTRY SALTS

SEL GRIS

Immerse yourself in the authentic taste of the renowned Grey Sea Salt, Sel Gris, sourced directly from the salt fields of Guerande in Brittany, France. Hand-harvested by skilled artisans, this unprocessed salt captures the essence of the sea, with its large crystals and moist texture adding a delightful dimension to your dishes.

INGREDIENTS

Sel Gris: 100% French Grey Guérande coarse salt.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Sel Gris salt has a distinct briny and slightly earthy flavor that sets it apart from other sea salts. It is well-balanced with a subtle mineral complexity enhancing the overall savory experience.

The salt is harvested by hand in French Coastal areas, where the natural evaporation process creates large, moist crystals that are prized for their exceptional taste and texture.



SUGGESTION FOR USE

Roasted Vegetables: Sel Gris can elevate a wide range of dishes when used as a finishing salt. Use with roasted vegetables, fish, salads, and meat makes this salt one of the most versatile.

The mineral composition contributes to its nuanced, almost sweet undertone, complimenting its robust maritime essence.

Risotto: Add a touch of elegance to your risotto by incorporating Sel Gris Salt and a scoop of Tomato Tapenade during the cooking process. It will infuse the dish with a subtle flavor.

Baked Salmon: Sprinkle the truffle salt over popcorn for a gourmet taste with every bite!

Eggs: Eat like a Parisian! If you have not tried soft scrambled eggs, now is the time! Adding just a dash of the Sel Gris salt to a light scramble of eggs brings the flavor of France to you in five minutes or less.

Pasta: Enjoy this beautiful salt with Roasted Garlic and Chive herb Blend, a little EVOO, and be ready to taste the comfort of a simple but filling meal in minutes.

FRENCH PANTRY SALTS

LAVENDER

ANOTHER INFUSED FLAVORFULL OF THIS DELICIOUS SELECTION!

In addition to our Daily Grind Salt combination, we have our staples that are also “must haves” in your kitchen! Meet the Lavender Salt!

What is Lavender salt?

INGREDIENTS

Sel Gris:

100% French Grey Guérande coarse salt.

Provence Herbs (rosemary, basil, thyme, savory),
Lavender, and dried cornflower.

Contains sulfites.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

Flavor Profile:

The Lavender Salt offers a harmonious blend of savory and floral notes. The sea salt provides robust and natural salinity, while the Provence herbs infuse the blend with earthy rosemary, basil, thyme, and savory aromas.

The lavender adds a delicate floral essence, and the dried cornflower contributes a subtle hint of sweetness. Together, these elements create a nuanced flavor profile that enhances a wide range of dishes, adding depth and complexity to both savory and sweet culinary creations.



SUGGESTION FOR USE

The unique flavor profile of Lavender Salt makes it a versatile ingredient that pairs well with various dishes.

Lavender-Scented Roast Chicken:

Rub the chicken with a mixture of lavender salt, olive oil, and lemon zest before roasting it to infuse it with aromatic flavors.

Herbed Lavender Salt Potatoes:

Toss baby potatoes in olive oil and Lavender Salt, then roast until golden brown for a delightful side dish.

Lavender Salt-Crusted Salmon:

Create a crust for salmon by combining lavender salt with breadcrumbs and fresh herbs, then bake it to perfection.

Lavender Salted Caramel Brownies:

Sprinkle a pinch of Lavender Salt over rich, fudgy brownies to add a subtle floral note to the decadent dessert.

Lavender Salt Infused Honey:

Stir Lavender Salt into warm honey and drizzle it over cheese platters or desserts for a sweet and savory flavor combination.

FRENCH PANTRY

PEP RALLY

PEPPER MILL



Black Indian Tellicherry Pepper

Tellicherry peppercorns offer a citrusy, peppery depth, perfect for elevating any meal.



Black Madagascar Pepper

Exotic and vibrant, Madagascar peppercorns add citrusy zest and earthy notes to dishes.



Black Nepal Timut Pepper

Timut peppercorns offer bold citrus aroma and a unique, tingling sensation in every bite.



Black Indian Malabar Pepper

Bold, earthy, and slightly fruity, Malabar peppercorns elevate any dish with rich flavor.



Black Vietnam Pepper

Vietnamese peppercorns bring a subtle citrus aroma and balanced flavor to any cuisine.



bon COOK™

FRENCH PANTRY PEPPER MILL

BLACK INDIAN TELLICHERRY PEPPER

PEP RALLY

Savor the King of Peppercorns: FRENCH PANTRY Black Indian Tellicherry Pepper!

Embrace the gold standard of peppercorns with these rare and coveted peppercorns, sourced directly from India, offering a flavor experience unlike any other. Each jar contains 100% pure Tellicherry peppercorns, ensuring intense flavor in every grind.

INGREDIENTS

100% Black Indian Tellicherry Peppercorns.

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite

FLAVOR PROFILE

1. Bright Citrus Notes: Tellicherry peppercorns stand out with their bright citrus notes, reminiscent of lemon and lime, adding a refreshing zing to any dish.

2. Warming Peppery Depth: While Tellicherry's heat is subtle compared to other peppercorns, it offers a warming depth that enhances the complexity of its flavor profile.



3. Complex Aromatic Notes: These peppercorns are renowned for their nuanced aroma, which includes hints of citrus and a subtle earthiness, making them perfect for both savory and sweet applications.

4. Subtle Heat: The heat of Tellicherry peppercorns is more refined, allowing the intricate aromatic notes to take center stage without overpowering the dish.

SUGGESTION FOR USE

Peppercorn-Crusted Tuna: Elevate your tuna steaks by crusting them with freshly ground Tellicherry peppercorns. Enhance with FRENCH PANTRY's Cilantro Oil for a fresh, zesty marinade.

Pepper-Infused Creamy Potato Soup: Add a twist to creamy potato soup with a generous grinding of Tellicherry peppercorns for a subtle heat and aromatic depth. Enhance the flavor with FRENCH PANTRY's Herbs de Provence Herb Blend..

Spiced Chicken with Peppercorns: Season your chicken with ground Tellicherry peppercorns and FRENCH PANTRY's Chipotle Mustard for a smoky, peppery flavor. Perfect for a savory chicken dish with a twist.

Peppercorn Chocolate Truffles: For a unique dessert, incorporate ground Tellicherry peppercorns into your chocolate truffles, adding a subtle heat that complements the rich chocolate.

FRENCH PANTRY PEPPER MILL

BLACK MADAGASCAR PEPPER

PEP RALLY

Unleash the Wild Flavor: FRENCH PANTRY Black Madagascar Pepper!

Embark on a culinary adventure with this rare and exotic pepper, hand-picked from the forests of Madagascar. Each jar contains 100% pure Voatsiperifery peppercorns, harvested sustainably and bursting with unique character.

INGREDIENTS

100% Black Madagascar Peppercorns (Voatsiperifery)
This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite

FLAVOR PROFILE

- 1. Citrusy Zest:** Black Madagascar peppercorns offer a lively fragrance with citrusy zest, providing a refreshing and vibrant twist to any dish.
- 2. Earthy Wood Notes:** These peppercorns have a complex aroma with earthy wood notes, creating a rich and multifaceted flavor profile.
- 3. Distinctive Aroma:** The unique scent of Voatsiperifery peppercorns instantly elevates your senses, making them stand out from traditional black pepper.
- 4. Subtle Heat:** The heat from these peppercorns is mild and refined, allowing their intricate aromatic notes to enhance the dish without overwhelming it.

SUGGESTION FOR USE

Grilled Red Meats: Enhance your grilled steaks and lamb chops with freshly ground Black Madagascar peppercorns. Pair with FRENCH PANTRY's Rosemary Oil for an aromatic and flavorful marinade.

Fish and Seafood: Sprinkle ground Black Madagascar peppercorns over grilled fish or seafood for a citrusy, earthy finish. Complement with FRENCH PANTRY's Fresh Dill & Lemon Herb Blend.

Flavorful Sauces: Incorporate Black Madagascar pepper into your sauces and marinades for a unique flavor boost. Combine with FRENCH PANTRY's Traditional Dark Balsamic for a rich and complex sauce.

Spiced Nuts: Create a gourmet snack by seasoning nuts with ground Black Madagascar peppercorns and FRENCH PANTRY's Garlic Paprika **bon** Salt.



bon COOK™

FRENCH PANTRY PEPPER MILL

BLACK NEPAL TIMUT PEPPER

PEP RALLY

Experience the Tingle & Tang: FRENCH PANTRY Black Nepal Timut Pepper!

Get ready to titillate your taste buds with this trendy and exotic pepper, sourced directly from the foothills of the Himalayas. Each jar contains 100% pure Nepal Timut peppercorns, ensuring an unforgettable culinary adventure in every grind.

INGREDIENTS

100% Black Nepal Timut Peppercorns

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Bold Citrus Aroma: Timut peppercorns offer a bold citrus aroma bursting with notes of grapefruit and lemon, providing a refreshing and vibrant twist to any dish.

Tingling Sensation: These peppercorns have a unique Szechuan peppercorn-like quality that creates a subtle numbing sensation, adding an exciting dimension to any dish or beverage. The numbing effect is mild and refined, allowing the intricate aromatic notes to enhance the dish without overwhelming it.

Complex Aroma: The combination of citrusy notes and tingling sensation makes Timut peppercorns perfect for elevating fish, shellfish, and chicken marinades.

SUGGESTION FOR USE

Fish and Shellfish: Elevate your grilled fish or shellfish with freshly ground Timut peppercorns. Enhance with FRENCH PANTRY's Fresh Dill & Lemon Herb Blend for a citrusy, aromatic marinade.

Chicken Marinades: Add a twist to your chicken marinades with Timut peppercorns. Combine with FRENCH PANTRY's Cilantro Oil for a fresh, zesty flavor.

Exotic Cocktails: Experiment with Timut pepper in cocktails for an exciting twist. Use FRENCH PANTRY's Tahitian Lime Oil to create a refreshing and aromatic drink.

Unique Sauces: Incorporate Timut pepper into your sauces and marinades for a unique flavor boost. Combine with FRENCH PANTRY's Traditional White Balsamic for a rich and complex sauce.



bon COOK™

FRENCH PANTRY PEPPER MILL

BLACK INDIAN MALABAR PEPPER

PEP RALLY

Unleash the Bold & Fruity: FRENCH PANTRY Black Indian Malabar Pepper!

These 100% natural peppercorns, sourced directly from India's Malabar Coast, offer a flavor profile unlike any other. The Malabar region, often referred to as the "land of pepper," is renowned for producing some of the finest peppercorns in the world.

INGREDIENTS

100% Black Indian Malabar Peppercorns

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Bold and Earthy: Malabar peppercorns have a well-rounded, bold taste with earthy, peppery notes that provide a robust flavor.

2. Fruity Sweetness: These peppercorns have a touch of fruity sweetness that balances their boldness, adding a unique dimension to their flavor profile.

3. Woody Undertones: The woody undertones of Malabar peppercorns contribute to their complex and distinctive character.

4. Slightly Less Sweet: Compared to Tellicherry peppercorns, Malabar peppercorns are slightly less sweet, allowing their bold and earthy notes to shine through.

SUGGESTION FOR USE

Rich Stews: Enhance the depth and complexity of your stews with freshly ground Malabar peppercorns. Pair with FRENCH PANTRY's Herbs de Provence Herb Blend for a fragrant and flavorful dish.

Flavorful Marinades: Add a bold and fruity kick to your marinades with ground Malabar pepper. Combine with FRENCH PANTRY's Meyer Lemon Oil for a zesty and aromatic marinade.

Savory Soups: Infuse your soups with the complex flavor of Malabar peppercorns. Use FRENCH PANTRY's Bouquet Garni for an added layer of herbal aroma.

Roasted Vegetables: Elevate the flavor of roasted vegetables with freshly ground Malabar pepper. Enhance with FRENCH PANTRY's Roasted Garlic Oil for a savory and aromatic finish.

Exotic Desserts: Add a unique twist to desserts with a pinch of ground Malabar pepper. Pair with FRENCH PANTRY's Strawberry Champagne Jam for a sophisticated touch.



bon COOK™

FRENCH PANTRY PEPPER MILL

BLACK VIETNAM PEPPER

PEP RALLY

Savor the Future of Flavor: FRENCH PANTRY Black Vietnam Pepper!

Get ready to taste the future with this rising star from Vietnam, the world's largest pepper producer. Vietnam has a rich tradition of cultivating high-quality peppercorns, leveraging its climate and fertile soil to produce peppercorns with distinct flavors.

INGREDIENTS

100% Black Vietnam Peppercorns

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

1. Subtle Citrus Aroma: Vietnamese black pepper boasts a subtle citrus aroma with notes of grapefruit and lemon, providing a refreshing and vibrant twist to your culinary delights.

2. Balanced Flavor: The balanced flavor with delicate, slightly sweet notes makes these peppercorns perfect for both savory and sweet dishes, adding depth and complexity.

3. Distinctive Yellow Hue: The unique yellow hue inside the peppercorns adds a visual and flavorful distinction to your culinary creations, making them stand out.

4. Smooth and Well-Rounded: These peppercorns offer a smooth, well-rounded character that appeals to modern palates, enhancing the taste of various dishes.

SUGGESTION FOR USE

Caesar Salad Dressing: Add a citrusy twist to your Caesar salad dressing with freshly ground Vietnamese peppercorns. Combine with FRENCH PANTRY's Dijon Mustard for an elevated flavor profile.

Chicken Marinades: Enhance your chicken marinades with the balanced flavor of Vietnamese peppercorns. Pair with FRENCH PANTRY's Meyer Lemon Oil for a zesty and aromatic marinade.

Fish and Seafood: Sprinkle ground Vietnamese pepper over grilled fish or seafood for a citrusy, earthy finish. Complement with FRENCH PANTRY's Fresh Dill & Lemon Herb Blend.

Savory Soups: Infuse your soups with the complex flavor of Vietnamese peppercorns. Pair it with FRENCH PANTRY's Bouquet Garni for an added layer of herbal aroma.

Refreshing Cocktails: Experiment with Vietnamese pepper in cocktails for an exciting twist. Use FRENCH PANTRY's Tahitian Lime Oil to create a refreshing and aromatic drink.



bon COOK™

FRENCH PANTRY HERB BLENDS

CHICKEN HERB BLEND

A Taste of Provence: Dry Herb Rubs for Meat, Chicken, and Fish. Few things can compete with Provençal dry herb rubs' aromatic and herbaceous charm when flavoring your favorite dishes. This versatile blend captures the essence of the southern French countryside, infusing your meals with a taste of the Mediterranean.

INGREDIENTS

Zaatar mix (sesame, thyme, sumac) onions, parsley oregano, black peppercorn, sugar, marjoram

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Our FRENCH PANTRY Chicken rub features a robust blend of savory, earthy, and aromatic flavors. The za'atar and sesame, create earthy and aromatic flavors.

Thyme, sumac, and black peppercorn infuse the rub with rich, herbaceous notes, while the onions, parsley, and oregano contribute a fresh and zesty undertone. The addition of sugar provides a hint of sweetness, balancing the savory elements, and the marjoram adds a subtle, floral essence to the overall profile. This versatile rub promises to elevate the flavor of chicken dishes with its harmonious blend of herbs and spices.

SUGGESTION FOR USE

Za'atar Sesame Roast Chicken: Rub the chicken generously with the blend and roast it to perfection, allowing the za'atar, sesame, and sumac to create a flavorful crust on the juicy meat.

Mediterranean Grilled Chicken Skewers: Use the rub to season chunks of chicken, then thread them onto skewers and grill to create tender and aromatic kebabs.

Herb-Encrusted Baked Chicken Thighs: Coat chicken thighs with the rub and bake them, allowing the blend of thyme, oregano, and marjoram to infuse the meat with rich, herbal flavors.

Sumac Onion Chicken Stir-Fry: Sprinkle the rub over chicken pieces in a sizzling stir-fry, where the sumac and onions add depth to the dish while the black peppercorn provides a subtle warmth.

Sugar and Spice Roasted Chicken Wings: Toss chicken wings in the rub, then roast them until crispy, allowing the sugar to caramelize and create a delectable, aromatic glaze.



FRENCH PANTRY HERB BLENDS

MEAT HERB BLEND

A Taste of Provence: Dry Herb Rubs for Meat. Few things can compete with Provençal dry herb rubs' aromatic and herbaceous charm when flavoring your favorite dishes. This versatile blend captures the essence of the southern French countryside, infusing your meals with a taste of the Mediterranean.

INGREDIENTS

Garlic, onion, red paprika, parsley, chive, chili pepper, black peppercorn, paprika

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The meat rub boasts a harmonious blend of savory, aromatic, and subtly spicy flavors. The garlic and onion provide a robust, savory base, while the red paprika adds a rich, smoky sweetness. The combination of parsley and chive contributes a fresh and herbaceous note, complemented by a touch of heat from the chili and black pepper. Adding peppercorn and paprika enhances the overall complexity, resulting in a versatile rub that promises to elevate the flavor of various types of meat with its well-balanced and dynamic profile.

The versatile meat rub can be used to elevate a variety of meat-based recipes.



SUGGESTION FOR USE

Spicy Paprika Garlic Steak Rub: Rub the blend onto steaks before grilling or searing to impart a bold, smoky flavor with a hint of heat from the chili and black pepper.

Herb-Infused Pork Tenderloin: Season a pork tenderloin generously with the rub, then roast it to perfection, allowing the savory garlic, onion, and herbaceous parsley and chive to create a flavorful crust.

Chili Garlic Chicken Skewers: Use the rub to marinate chunks of chicken for skewers, bringing together the vibrant flavors of garlic, red paprika, and a touch of heat from the chili for a zesty kick.

Smoky Paprika Corned Beef: Rub the blend onto a corned beef brisket before slow-cooking it, allowing the smoky sweetness of the paprika and the rich savory notes of garlic and onion to infuse the meat.

Peppered Paprika Grilled Shrimp: Season shrimp with the rub before grilling to create a spicy, smoky, and herbaceous crust that enhances the natural sweetness of the seafood.

These recipe ideas showcase the diverse uses of the meat rub, allowing it to add depth and complexity to a wide range of meat-based dishes with its robust and well-balanced flavor profile.

FRENCH PANTRY HERB BLENDS

FISH HERB BLEND

A Taste of Provence: Dry Herb Rubs for Fish. This vibrant dry rub awakens your fish with a symphony of citrus, herbs, and savory notes. Imagine: zesty lemon, earthy herbs, and a touch of smoky sweetness - a gourmet transformation in every bite.

INGREDIENTS

Lemon peel, garlic, dill, onion, red paprika, black peppercorn, parsley, and chive

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The versatile Provence Fish Herb Blend with lemon peel, garlic, dill, onion, red paprika, black peppercorn, parsley, and chive pairs wonderfully with a variety of fish types, enhancing their natural flavors with a delightful herbaceous, zesty, and savory profile. This aromatic blend is particularly well-suited for enhancing the flavors of lighter fish varieties, with herbs enhancing their natural flavors, presenting an herbaceous, zesty, and savory profile.

The FISH blend is well suited for chicken salad, tuna salad, and macaroni salad to pump up the flavor.



SUGGESTION FOR USE

Salmon: Elevate the robust flavor of salmon with the herb blend's zesty lemon, earthy dill, and savory onion and garlic, creating a well-balanced and herb-infused crust.

Trout: The delicate flavor of trout is beautifully complemented by the bright and citrusy notes of lemon peel, while the balance of herbs and spices enhances its mild and tender flesh.

Cod: Add depth and complexity to cod with the subtle heat of red paprika, the gentle warmth of black peppercorn, and the aromatic complexity of parsley and chive, creating a well-rounded and savory seasoning.

Tilapia: Infuse tilapia with the herb blend's savory onion and garlic, accented with the freshness of dill and the subtle heat of red paprika, adding a delightful depth of flavor to this mild and versatile fish.

These fish varieties serve as excellent canvases for the nuanced and well-balanced flavors of the Provence herb blend. The blend harmonizes with the unique characteristics of each fish type while imparting a delightful herb-infused essence.

The Provence herb blend, which includes lemon peel, garlic, dill, onion, red paprika, black peppercorn, parsley, and chive, can add a delightful twist to chicken salad, Tuna salad, and more.

FRENCH PANTRY HERB BLENDS

ROASTED GARLIC & CHIVE HERB BLEND

FRENCH PANTRY Roasted Garlic & Chive Herb Blend. This blend infuses your dishes with a savory depth and a touch of green freshness, instantly elevating your cooking to new heights. Each ingredient is meticulously sourced from France and hand-blended with care - no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

Garlic, chive, onion, parsley, red pepper

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The Roasted Garlic and Chive herb blend, akin to loose tea, combines the robust, nutty essence of roasted garlic with the delicate onion-like flavor of chives. Additionally, the blend features the sweet undertones of onion, the fresh herbaceous notes of parsley, and a hint of subtle heat from red pepper.

The roasted garlic shines through, delivering a deep, savory complexity that is enriched by the aromatic chive and onion flavors. The parsley adds a fresh, herbaceous brightness to the blend, while the red pepper provides a gentle kick of warmth that complements the other ingredients.

When used in recipes, this herb blend creates a harmonious flavor profile that enhances dishes with layers of savory, herbal, and mildly spicy notes. It can elevate a wide range of dishes, including roasted meats, stir-fries, soups, marinades, and dressings, infusing them with a rich umami depth and a hint of zesty heat.

Overall, the roasted garlic and chive herb blend, with the addition of onion, parsley, and red pepper, offers a well-rounded flavor profile that balances savory, herbal, and spicy elements, similar to the experience of savoring a complex and aromatic cup of loose tea.

SUGGESTION FOR USE

Garlic's Delicious Transformation: Take your Herb roasted potatoes to a whole new level with a quick toss in olive oil and Roasted garlic and Chive herb Blend.

Versatility at Your Fingertips:

Soup - Stew - Sauces: This blend isn't just for roasted chicken or mashed potatoes. Sprinkle it over vegetables for a flavorful boost. Elevate soups, stews, and sauces with its complex depth. Feeling adventurous? Experiment with dips, spreads, or even popcorn for a unique twist.



FRENCH PANTRY HERB BLENDS

BOUQUET GARNI

Unlock the secrets of authentic French cuisine with **BON COOK**'s Bouquet Garni. This convenient blend combines eight carefully chosen herbs, offering a symphony of flavor to elevate your soups, stews, and braises. Each ingredient is sourced directly from France and hand-blended with care – no gluten, salt, preservatives, flavor additives, or GMOs

INGREDIENTS

Tarragon, marjoram, basil, Greek oregano, rosemary, thyme, Dalmatian sage, and dill

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Experience the perfect balance of savory and aromatic with **BON COOK**'s Bouquet Garni. The blend features the sweet, anise-like notes of tarragon, the minty freshness of marjoram, the peppery warmth of basil, and the earthy robustness of oregano. Rosemary and thyme add a piney, woody essence, while sage and dill provide a subtle, herbaceous finish. This classic combination infuses your dishes with depth and complexity, transforming them into culinary masterpieces.

The Bouquet Garni enhances soups and stews with a sweet, aromatic touch from tarragon and marjoram, while rosemary and thyme provide woody depth, and sage and dill add earthiness and freshness. In roasted meats and poultry, it creates a nuanced herbaceous crust with peppery warmth from oregano and basil, and fragrant piney notes from rosemary and thyme, balanced by sage and dill's tanginess. For roasted vegetables, the blend elevates natural sweetness with tarragon and marjoram, robust herbaceous quality from rosemary and thyme, and a fresh, earthy finish from sage and dill.

This versatile mix pairs well with garlic, onions, citrus zest, white wine, butter, tomatoes, and mushrooms, transforming simple ingredients into gourmet delights.

SUGGESTION FOR USE

Roasted Vegetables: Sprinkle over a medley of root vegetables tossed in olive oil. Roast in the oven until tender and caramelized for a side dish bursting with French flair. The blend's herbs will add depth and complexity, transforming simple vegetables into a gourmet delight.

Versatility at Your Fingertips:

Beyond Soups & Stews: While ideal for enriching broths and simmering classics, Bouquet Garni's versatility shines beyond the pot. Elevate dips, marinades, and sauces with its layered flavor profile. Feeling adventurous? Experiment with poultry stuffings, rice pilafs, or even popcorn for a unique twist.



FRENCH PANTRY HERB BLENDS

FRESH DILL & LEMON HERB BLEND

Infuse your dishes with the vibrant energy of springtime with FRENCH PANTRY Fresh Dill & Lemon Herb Blend. This generous blend captures the essence of sun-kissed meadows and citrus groves, offering a refreshing twist to your culinary creations. Each ingredient is meticulously sourced from France and hand-blended with care – no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

Fresh dill, citrus, and black pepper

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The Fresh Dill & Lemon Herb Blend offers a lively and invigorating flavor profile. The fresh dill provides a distinct, herbaceous taste that's both light and aromatic, reminiscent of springtime gardens. The zesty lemon and citrus notes add a burst of brightness and a tangy, refreshing twist, making the blend perfect for infusing a sunny essence into your dishes. A touch of black pepper adds a subtle warmth, rounding out the blend with a hint of spice that enhances without overpowering.

This herb blend enhances seafood with herbaceous dill and bright citrus. It adds a refreshing lift to salads, depth to roasted vegetables, and layers of flavor to dressings and dips. Perfect for bringing a vibrant, fresh taste to various dishes.

It pairs beautifully with a variety of ingredients, enhancing dishes with its vibrant, fresh flavors. Garlic and shallots add depth, while olive oil and vinegars highlight the blend's herbaceous and citrus notes. A touch of honey or maple syrup balances the tartness, and creamy ingredients like Greek yogurt create a rich backdrop. Complementary herbs such as parsley, chives, and mint add extra layers of freshness and complexity.

SUGGESTION FOR USE

Creamy Dill & Lemon Dip: Mix the herb blend with Greek yogurt, garlic, and a splash of lemon juice. Serve with fresh vegetables or pita bread for a refreshing, tangy dip that's perfect for any occasion.

Versatility at Your Fingertips:

Beyond Seafood & Salads: This blend isn't limited to its signature pairings with fish and salads. Experiment with poultry, where the dill and lemon enhance the flavor of chicken and turkey dishes. Add to tofu for a vibrant, herbaceous twist, or sprinkle over popcorn for a unique and flavorful snack. The possibilities are endless, allowing you to explore new culinary creations with confidence.



FRENCH PANTRY HERB BLENDS

HERBS DE PROVENCE HERB BLEND

Escape to the sunshine-soaked fields of Provence with FRENCH PANTRY Herbs de Provence. This herb blend captures the essence of this culinary haven, bringing authentic French flavor directly to your kitchen. Each ingredient is meticulously sourced from France and blended by hand – no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

Provençal herbs (rosemary, thyme, basil, oregano, and marjoram), lavender, lemon peel, dried shallot, sun-dried tomato, and black pepper

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The Herbs de Provence Herb Blend is a symphony of classic Provençal flavors. The blend includes rosemary, thyme, basil, oregano, and marjoram, each contributing its unique herbaceous notes. Lavender adds a subtle, aromatic floral touch that sets this blend apart. Sun-dried tomato brings a hint of sweetness, while lemon peel offers a refreshing citrus zest. Dried shallot and black pepper round out the blend with a savory depth and a gentle bite, creating a complex and harmonious flavor profile.

This herb blend adds depth and complexity to roasted vegetables, meats, and poultry, bringing a Mediterranean flair to dressings, marinades, soups, and stews. Sun-dried tomato and lemon peel provide a sweet and tangy brightness, while dried shallot and black pepper offer savory and warming notes, making every dish vibrant and flavorful.

It elevates dishes with a Mediterranean touch, perfect for marinades, dressings, and more. Pair with olive oil, garlic, lemon juice, tomatoes, wine, cheese, or honey for a versatile culinary experience.

SUGGESTION FOR USE

Herb Butter: Mix the blend into softened butter with a pinch of salt and spread over warm bread or melt over grilled meats and vegetables for an easy and delicious enhancement.

Versatility at Your Fingertips:

This blend unlocks endless culinary creativity. From chicken crusts to herb butter and popcorn seasoning, its Mediterranean flair enhances diverse dishes. Essential for traditional and innovative recipes alike, it promises delightful culinary experiences with every sprinkle.



FRENCH PANTRY HERB BLENDS

LES FINES HERBES

Experience the essence of Parisian cuisine with FRENCH PANTRY Les Fines Herbes. This herb blend features tarragon, French chervil, parsley, and chives, meticulously hand-selected and dried to perfection. Forget about additives and GMOs; these herbs are naturally delicious, offering a taste of authentic Parisian cooking directly to your kitchen.

INGREDIENTS

Tarragon, French Chervil, Parsley, Chives

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Les Fines Herbes offer a delicate yet vibrant flavor profile, characterized by their freshness and subtle herbaceous notes. The combination of tarragon, French chervil, parsley, and chives creates a well-balanced blend that enhances the taste of various dishes without overpowering them. Each herb contributes its unique aroma and taste, resulting in a nuanced flavor profile that adds sophistication to culinary creations.

Les Fines Herbes are a versatile blend that enhances chicken with a delicate herbaceous flavor and adds a touch of Parisian elegance to fish dishes. They brighten up vegetables, elevate salads and dressings, and infuse marinades and soups with their aromatic essence. Whether sprinkled over roasted chicken, mixed into a creamy sauce, or incorporated into a citrusy marinade for seafood, these herbs bring a burst of freshness and sophistication to a variety of dishes.

This offers a versatile pairing with ingredients like garlic, lemon, olive oil, white wine, and butter. These herbs elevate dishes with their fresh and herbaceous flavors, enhancing everything from roasted meats and seafood to salads, dressings, and soups.

SUGGESTION FOR USE

Roasted Vegetables: Sprinkle over a medley of root vegetables tossed in olive oil. Roast in the oven until tender and caramelized for a side dish bursting with French flair. The blend's herbs will add depth and complexity, transforming simple vegetables into a gourmet delight.

Versatility at Your Fingertips:

From seasoning meats and fish to enhancing vegetables, salads, dressings, marinades, and soups, these herbs elevate dishes with their fresh and aromatic qualities. Whether used in French-inspired recipes or adapted to suit other culinary styles, Les Fines Herbes add a touch of Parisian luxury to every dish they grace.



FRENCH PANTRY HERB BLENDS

PARISIAN HERBS

Unlock the secrets of Parisian cuisine with this blend of 100% dried, hand-selected herbs. Featuring French chervil, basil, chives, dill, and a touch of black and white pepper, it transforms ordinary dishes into culinary masterpieces. Each ingredient is meticulously sourced from France and blended by hand, ensuring you experience the true essence of Parisian cooking—no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

French Chervil, Basil, Chives, Dill, Pepper (black and white)

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The Parisian Herbs blend offers a sophisticated flavor profile that enhances a variety of dishes. French chervil brings a delicate, anise-like sweetness, while basil adds aromatic warmth. Chives contribute subtle onion notes, and dill provides a fresh, tangy bite. The blend's hint of black and white pepper adds gentle heat and complexity.

When incorporated into recipes, Parisian Herbs bring a distinct French essence to dishes, enhancing their overall flavor profile with sophistication and depth. When used with chicken, the blend adds layers of delicate sweetness from French chervil and aromatic warmth from basil, resulting in a nuanced and well-balanced taste. Similarly, when paired with fish, the herbs impart a fresh and herbaceous character, complementing the seafood's natural flavors with hints of tanginess from dill and subtle onion notes from chives. Additionally, when sprinkled over vegetables, Parisian Herbs infuse them with an herbaceous and aromatic quality, elevating their taste to new heights and providing a touch of Parisian elegance to every bite.

They blend well with garlic, lemon, and olive oil, enhancing the richness of marinades, dressings, and sauces. Versatile and aromatic, Parisian Herbs inspire culinary creativity in both traditional French dishes and innovative creations alike.

SUGGESTION FOR USE

Salmon Fillets: Season fillets with Parisian Herbs, then sear until golden and finish in the oven. The herbs infuse the fish with fragrant sophistication, elevating it to a gourmet delight.

Versatility at Your Fingertips:

This blend isn't limited to its signature pairings with fish and salads. Sprinkle it over meats and chicken for a burst of Parisian flavor. Add to vegetables for a delightful enhancement, or mix into soups and dressings to elevate their taste. Experiment with marinades or use it as a finishing touch on your favorite dishes. The possibilities are endless, allowing you to explore new culinary creations with confidence.



FRENCH PANTRY HERB BLENDS

ROASTED ONION & RED PEPPER HERB BLEND

FRENCH PANTRY Roasted Onion & Red Pepper Herb Blend. This exquisite blend infuses your dishes with the rich sweetness of roasted onions and the vibrant smokiness of red peppers, adding depth and complexity to your cooking. Hand-blended in France, each ingredient is meticulously sourced – no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

Roasted Onion, Red Pepper, Garlic, Chives

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

The Roasted Onion & Red Pepper Herb Blend is a harmonious mix of sweet, smoky, and savory flavors. The roasted onions offer a rich sweetness that pairs perfectly with the smoky, vibrant notes of red peppers. Garlic adds a deep, savory undertone, while chives introduce a fresh, delicate touch, balancing the blend beautifully. This flavor profile is versatile and can enhance a wide variety of dishes.

This herb blend offers a rich, sweet, and smoky flavor profile with savory garlic and fresh chives. It elevates roasted vegetables with caramelized sweetness and smoky undertones, enhances grilled meats with a sweet, smoky crust, and adds layered complexity to soups and stews. In dips and spreads, it creates a delicious blend of sweet, smoky, and savory flavors, perfect for vegetables, chips, or bread.

It pairs beautifully with olive oil, tomatoes, cheese, pasta, eggs, and seafood. This blend elevates roasted vegetables, grilled meats, and soups with its unique flavors, and enhances dips and spreads, adding depth and complexity to every dish.

SUGGESTION FOR USE

Roasted Vegetables: Sprinkle over a medley of root vegetables tossed in olive oil. Roast in the oven until tender and caramelized for a side dish bursting with French flair. The blend's herbs will add depth and complexity, transforming simple vegetables into a gourmet delight.

Grilled Chicken: Rub chicken breasts with olive oil and generously season with the Roasted Onion & Red Pepper blend. Grill until the chicken is juicy and the flavors meld beautifully, creating a dish that is both savory and smoky.



FRENCH PANTRY HERB BLENDS

ROSEMARY, BASIL & THYME

Indulge in the timeless essence of FRENCH PANTRY Rosemary, Basil & Thyme Herb Blend. Crafted to perfection, this herb blend encapsulates the essence of Provence with a burst of sunshine in every sprinkle. Meticulously sourced and hand-blended in France, this blend offers culinary enchantment without gluten, salt, preservatives, or GMOs.

INGREDIENTS

Provençal herbs (rosemary, thyme, basil), organic orange, red pepper, onion, sun-dried tomato, paprika

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Transport yourself to the sun-drenched fields of Provence with each aromatic whiff of Rosemary, Basil & Thyme Herb Blend. The trio of iconic herbs, along with organic orange peel, red pepper, and sun-dried tomato, creates a symphony of flavors. The blend offers a delicate balance of herbaceous freshness, bright citrus notes, and hints of sweetness and warmth, culminating in a versatile and complex flavor profile.

This herb blend lends a captivating flavor profile to a variety of dishes. Sprinkled over poultry or lamb, it infuses meats with a fragrant depth, while on roasted vegetables, it adds Mediterranean flair, enhancing their sweetness with herbaceous notes. Incorporating it into salads, dressings, or dips elevates their flavors, creating memorable culinary experiences. This blend's versatility extends to fish, tofu, and even popcorn, offering unexpected yet delightful combinations. Complemented by ingredients like olive oil, garlic, lemon, Parmesan cheese, and balsamic vinegar, it creates harmonious flavors that enhance both classic and innovative recipes.

SUGGESTION FOR USE

Mediterranean Pasta: Toss cooked pasta with sautéed cherry tomatoes, spinach, and garlic. Sprinkle the Rosemary, Basil & Thyme Herb Blend over the pasta along with olive oil. Finish with Parmesan cheese for herbaceous flavors.

Herb-Crusted Salmon: Coat salmon fillets in breadcrumbs, Parmesan cheese, and the herb blend. Bake until golden and fragrant. Enjoy the blend's aroma enhancing the salmon.



FRENCH PANTRY HERB BLENDS

ZESTY MEDITERRANEAN HERB BLEND

Unleash the vibrant essence of FRENCH PANTRY Zesty Mediterranean Herb Blend. This herb blend captures the sunshine and spice of the Mediterranean, infusing your dishes with a burst of zesty goodness. Meticulously sourced from France and hand-blended, it contains no gluten, salt, preservatives, flavor additives, or GMOs.

INGREDIENTS

Parsley, chive, garlic, red pepper, paprika, black pepper, and chili pepper

CONTAINS SULFITES

This product is made in a facility that processes gluten, eggs, soy, milk, nuts, sesame, mustard, and sulfite.

FLAVOR PROFILE

Dive into a fiesta of flavor with our Zesty Mediterranean Herb Blend. Fresh parsley and chives provide a bright, herbaceous base, while earthy garlic adds depth. Red pepper and paprika inject warmth and a hint of smokiness, balanced by the savory touch of black pepper and a gentle kick of chili pepper. This vibrant blend brings sunshine and zest to any dish.

Sprinkle the Zesty Mediterranean Herb Blend over roasted vegetables for a bright, herbaceous flavor with a hint of smokiness and spice. Use it to season grilled fish, enhancing the dish with vibrant herbs and a gentle kick. Add it to salads and dressings for a fresh, complex profile, or incorporate it into soups and stews for a rich, layered taste.

Mix the Zesty Mediterranean Herb Blend with olive oil for a flavorful marinade or dressing. Enhance dishes with lemon juice or zest for a refreshing balance. Pair with tomatoes for a rich Mediterranean essence. Combine with feta or Parmesan for added savory depth. Garlic and onion amplify its earthy notes.

SUGGESTION FOR USE

Mediterranean Roasted Vegetables: Sprinkle over a medley of root vegetables tossed in olive oil. Roast in the oven until tender and caramelized for a side dish bursting with Mediterranean flair. The blend's herbs and spices add depth and complexity, transforming simple vegetables into a gourmet delight.

Grilled Fish: Rub fish fillets with olive oil and generously season with the Zesty Mediterranean Herb Blend. Grill until the fish is tender and flaky, allowing the vibrant herbs and spices to meld beautifully, creating a dish that is both fresh and zesty.



FRENCH PANTRY Mustard

EXPLORE JAMS FROM PROVENCE

INGREDIENTS:

Raspberry Violet

Ingredients: Raspberry, sugar, pectin, natural aroma.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Apricot Provence

Ingredients: Apricot from Provence, sugar, pectin, citric acid.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Strawberry Champagne

Ingredients: Strawberry, sugar, champagne, pectin, citric acid.

Contains sulfites.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Mandarin Spice

Ingredients: Tangerine, sugar, pectin, gingerbread crumble (sugar, brown sugar, pecan, hazelnut, coriander, cloza oil, cinnamon), natural flavor.

Contains nuts.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Apricot Almond

Ingredients: Apricot, sugar, almonds, pectin, flavor, citric acid.

Contains nuts.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.



Flavor Profile

1. Raspberry Violet

Aroma: Floral and fruity.

Flavor: Tart raspberries with delicate notes of violet.

Finish: Light and fragrant, with a refreshing aftertaste. Spread on toast or croissants, swirl in yogurt or oatmeal. Use as a topping for cheesecake or panna cotta. Add a layer of jam between a layer cake or roll in a jelly roll.

2. Provence Apricot

Aroma: Fresh, sun-ripened apricots with soft floral notes evoking the warmth of the Provence region.

Flavor: Lusciously sweet and slightly tangy apricots with hints of honey.

Finish: Bright and refreshing, leaving a sweet and fruity aftertaste that embodies the taste of Provence

Serve alongside soft cheeses, use as a glaze for pastries or a topping for yogurt. Pair with grilled meats or roasted veggies. Spread on artisan bread and top with goat cheese.

3. Strawberry Champagne

Aroma: Inviting with a rich blend of ripe strawberries and a hint of champagne.

Flavor: Sweet and slightly tart, elegantly complemented by a subtle, sophisticated note of champagne.

Finish: Luxurious strawberry and ripple of champagne. Top off crepes or pancakes, mix into champagne cocktails, use as a filling for cupcakes or eclairs.

4. Mandarin Spice

Aroma: Citrusy and warm.

Flavor: Sweet tangerine with cozy gingerbread and cinnamon notes.

Finish: Spicy and sweet, with a hint of nutty richness. Pair with roasted meats for a unique glaze. Spread on gingerbread, use in fruit salads, add to pumpkin spice breads and cakes.

5. Apricot Almond

Aroma: Nutty and fruity.

Flavor: Tangy apricots paired with sweet almond undertones.

Finish: Smooth and creamy, with a delightful almond finish. Mix into a vinaigrette for salads. Use as a filling for cookies and cakes. Serve with cheese on a charcuterie board.

FRENCH PANTRY Mustard

EXPLORE PROVENCE TAPENADE

INGREDIENTS:

Tomato

Ingredients: Rehydrated dried tomatoes, tomato puree, sunflower oil, capers, extra virgin olive oil, basil, garlic.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Olive

Ingredients: Pitted green olives (water, salt, citric acid), pitted black olives, extra virgin olive oil, capers, anchovy paste (contains sunflower oil), Provence herbs, garlic.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Artichoke

Ingredients: Artichokes, extra virgin olive oil, onions, salt.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.



Flavor Profile

1. Tomato

Aroma: Fresh and vibrant, this tapenade's rich scent of ripe tomatoes mixed with earthy notes from the sun soaked soil of Provence will take you there quickly!

Flavor: Juicy and sweet, offering a delightful balance of sugar and acidity that highlights the tomato's natural brightness. Subtle herbal undertones from the region enhance the overall freshness.

Finish: A lingering sweetness balanced by acidity leaves a refreshing and flavorful aftertaste, embodying the refreshing essence of Mediterranean freshness. You can use over pasta as a spread; with Charcuterie, add to the risotto. Bruschetta, pizza, soups, sauces, and fresh salads paired with mozzarella, basil, and balsamic.

2. Olive

Aroma: Bold and savory with a distinct briny, salty olive taste.

Flavor: This robust and complex blend of olives offers a rich, umami flavor with a perfect balance of saltiness and earthiness.

Finish: A savory, salty aftertaste lingers on the palate, inviting you to savor the taste of the Mediterranean and explore the flavors further.

Serve with crusty bread as a dip. Spread it on a sandwich with meats and cheeses. Mix it into warm pasta and top with fresh or dried herbs. Spread it on the pizza crust or the base of a tart before adding toppings. Use it as a marinade for grilled meats or vegetables to enhance flavor.

3. Artichoke

Aroma: Earthy and rich, with the distinctive scent of tender artichokes mingling with olive oil and herbs.

Flavor: The tender flavor of artichokes shines through, providing a mildly sweet and slightly nutty taste.

Finish: A tangy and earthy aftertaste lingers, leaving a refreshing and light taste. Serve as a spread with crostini, pair with cheese, or mix into a dip with spinach. Add to pasta, omelets, or stuffing for chicken or turkey.

FRENCH PANTRY Mustard

EXPLORE GOURMET AIOLI FLAVORS

INGREDIENTS:

CHIPOTLE

Ingredients: Mayonnaise (rapeseed oil, water, vinegar, egg yolk from free-range hens), Dijon mustard (water, mustard seed, vinegar, salt, potassium disulphite, citric acid), salt, sugar, modified starch, xanthan gum, citric acid, calcium disodium EDTA, lutein and paprika extract, flavors, white vinegar, smoked sweet pepper.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

CITRUS CORIANDER

Ingredients: Mayonnaise (rapeseed oil, water, vinegar, egg yolk from free-range hens), Dijon mustard (water, mustard seed, vinegar, salt, potassium disulphite, citric acid), salt, sugar, modified starch, xanthan gum, citric acid, calcium disodium EDTA, lutein and paprika extract, flavors, coriander, parsley, natural lemon flavor.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

GARLIC

Ingredients: Mayonnaise (rapeseed oil, water, vinegar, egg yolk from free-range hens), Dijon mustard (water, mustard seed, vinegar, salt, potassium disulphite, citric acid), salt, sugar, modified starch, xanthan gum, citric acid, calcium disodium EDTA, lutein and paprika extract, flavors, garlic.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

BLACK TRUFFLE

Ingredients: Mayonnaise (rapeseed oil, water, vinegar, egg yolk from free-range hens), Dijon mustard (water, mustard seeds, vinegar, salt, potassium disulphite, citric acid), salt, sugar, modified starch, xanthan gum, citric acid, calcium disodium EDTA, lutein and paprika extract, flavors, natural flavor, tuber brumale truffle chips, pepper, caramel color (contains sulfites).

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

LEMON DILL

Ingredients: Mayonnaise (rapeseed oil, water, vinegar, egg yolk from free-range hens), Dijon mustard (water, mustard seed, vinegar, salt, potassium disulphite, citric acid), salt, sugar, modified starch, xanthan gum, citric acid, calcium disodium EDTA, lutein and paprika extract, flavors, lemon juice, dill natural flavor with other natural flavors, dill, lemon natural flavor.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.



Flavor Profile / Suggestions For Use

1. Chipotle

Aroma: Smoky and spicy with a rich, creamy undertone from mayonnaise and Dijon mustard..

Flavor: Bold chipotle heat paired with sweetness from paprika with a creamy undertone.

Finish: Smooth and rich, with lingering smokiness and a hint of spice. Perfect for dipping or spreading

2. Citrus Coriander

Aroma: Bright and zesty with fresh coriander and a hint of citrus.

Flavor: Tangy lemon and vinegar balanced with creamy mayonnaise, Herbal notes of coriander and parsley.

Finish: Smooth and vibrant, it leaves a refreshing citrus aftertaste. Perfect for drizzling over grilled meats, as a dipping sauce, mixed in pasta, or tuna or chicken salad, it is also a great complement to grilled meats.

3. Garlic

Aroma: Rich garlic scent.

Flavor: Creamy with bold garlic and mild paprika warmth.

Finish: Silky and garlicky mildly spicy aftertaste, making it perfect for sandwiches, fries or as a dip.

4. Truffle

Aroma: Luxurious and earthy, with a rich, decadent, and inviting scent.

Flavor: Creamy base infused with a deep umami-rich truffle essence with hints of garlic and a savory depth.

Finish: Silky and opulent, it leaves a lasting earthy richness on the palate. Enjoy sandwiches, fries, or pasta dishes.

5. Lemon Dill

Aroma: Fresh and zesty with bright citrus notes complemented by the crisp fragrance of dill.

Flavor: This aioli has a creamy base balanced with tangy lemon juice and zest, enriched by a burst of dill. It leaves a refreshing and invigorating taste.

Finish: Smooth and vibrant, it leaves a clean, citrusy aftertaste. Perfect for seafood, salads, or as a dipping sauce.

FRENCH PANTRY Mustard

IS MUSTARD A CONDIMENT OR INGREDIENT FOR YOU?

INGREDIENTS:

Bordeaux Wild Pepper

Ingredients: Old style whole grain mustard (water, mustard seeds, vinegar, salt, sugar, sodium bisulphite as a preservative), Bordeaux wine (contains Sulfités), Madagascar pepper.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Truffle

Ingredients: Mustard (mustard seeds, water, vinegar, salt, sugar, sodium bisulphite as a preservative) natural flavor, Tuber Brumale truffle breaks.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Tomato Herb

Ingredients: Mustard (mustard seeds, water, vinegar, salt, sugar, sodium bisulphite as a preservative), tomato powder, extra virgin olive oil, basil essential oil.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Herbs De Provence

Ingredients: Mustard (mustard seeds, water, vinegar, salt, sugar, sodium bisulphite as a preservative), Provence Herbs (rosemary, basil, thyme, savory) thyme essential oil.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.

Chipotle

Ingredients: Mustard (mustard seeds, water, vinegar, salt, sugar, sodium bisulphite as a preservative), extra virgin olive oil, smoked sweet pepper, natural flavor.

This product is made in a facility that also processes gluten, eggs, soy, milk, nuts, sesame, mustard and sulfite.

Store in a cool place. Refrigerate after opening.



Flavor Profile

1. Bordeaux Wild Pepper

Aroma: Strong and pungent, reminiscent of wine, with a touch of sweetness.

Flavor: Robust and complex with a fermentation tang, slightly sweet and vinegary, herbaceous notes, and a sharp mustard bite. Finish Bright and zesty, leaving a rich wine aftertaste that complements meats and cheeses.

2. Truffle

Aroma: Earthy and rich with a subtle hint of umami from truffles.

Flavor: It has a creamy texture and a luxurious mouthfeel. Its balanced acidity complements the deep, savory truffle flavor, mild sweetness, and mustard tang.

Finish: Smooth and lingering, with a warm, subtle earthiness, enhancing the richness of dishes.

3. Tomato Herb

Aroma: Fresh and vibrant with herbal and sweet tomato notes.

Flavor: Sweet tomato combined with herbal hints of basil. Balanced tangy mustard with a mild spicy kick

Finish: Bright and refreshing, it leaves a savory herbal aftertaste. It's great for grilled vegetables, cheeses, and our favorite salad dressing.

4. Herbs de Provence

Aroma: Fragrant with earthy savory, rosemary, basil, and thyme.

Flavor: A complex herbal blend with strong thyme, mild basil sweetness, and rosemary sharpness.

Finish: Warm and lingering with a subtle sweet, woody aftertaste, perfect for meats, chicken, vegetables, and stews.

5. Chipotle

Aroma: Smoky and spicy with deep, rich mustard undertones.

Flavor: A harmonious blend of heat from chipotle peppers and the sharpness of Dijon, creamy with a touch of sweetness and a smoky undertone.

Finish: Warm and bold, with lingering heat that complements rich or fatty foods.

bon COOK™

FRENCH PANTRY BAKING MIX

PIZZA DOUGH BAKING MIX

The FRENCH PANTRY Pizza Dough Baking Mix brings the authentic taste of a pizzeria directly to your kitchen. This light and refreshing herb pizza mix with a pronounced rosemary flavor, which our foodies gravitate to, makes creating this homemade, gourmet pizza a quick win!

INGREDIENTS

Flour [bleached wheat flour enriched (niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), enzyme], salt, sugar, yeast, dehydrated herbs. Contains Wheat. 12-oz. mix.

FLAVOR PROFILE

The Pizza Dough Baking Mix combines the rich, hearty taste of enriched wheat flour with the subtle sweetness of sugar and the savory depth of dehydrated herbs. The special yeast ensures a rapid proofing time, giving the dough the perfect elasticity and firmness. Once baked, the dough achieves a soft yet crispy texture, reminiscent of a traditional Italian pizza.

This mix creates a harmonious flavor profile that enhances dishes with a balance of savory, sweet, and herbal notes. It can elevate a wide range of dishes, including calzones, flatbreads, and breadsticks, infusing them with a delicious depth and complexity.

SUGGESTION FOR USE

Perfect Pizza Every Time: Create restaurant-quality pizza by following these simple steps:

- Combine the mix with warm milk and olive oil.
- Knead until smooth and let the dough rise.
- Roll out the dough, add your favorite toppings, and bake until golden and crispy.

RECIPE SUGGESTIONS:

Calzones: Roll out the dough and fill it with mozzarella, ricotta, spinach, and pepperoni. Fold, seal the edges, and bake until golden brown.

Flatbreads: Roll out the dough, brush with olive oil, sprinkle with rosemary and sea salt, and bake until crispy. Top with arugula, prosciutto, and a drizzle of balsamic glaze.

Breadsticks: Roll the dough into sticks, brush with garlic butter, sprinkle with Parmesan cheese, and bake until golden for a tasty appetizer or side.



ACCESSORIES



**BEECHWOOD
ROLLING PIN**

Roll out perfection with the **bon** COOK Beechwood Rolling Pin. Crafted from durable beechwood, it features 4 thickness discs for precise, uniform dough every time. Ideal for cookies, pizza crusts, pie dough, and more.



BLENDER SPATULA

Meet your new kitchen hero: the **bon** COOK Silicone Blender Spatula. This 12¾-inch tool effortlessly scrapes every last bit from your blender. Heat resistant, dishwasher safe, and BPA-free, it's perfect for smoothies, soups, and sauces.



**CAKE SERVER KNIFE
(BLACK/CREAM)**

Slice and serve desserts like a pro with the **bon** COOK Cake Server Knife. Its 3-in-1 design includes a smooth edge, serrated edge, and wide serving shovel. Ideal for cakes, tarts, and crumbles, it's dishwasher safe for easy cleanup.



CITRUS PRESS

Brighten your dishes with the **bon** COOK Citrus Press. This sturdy stainless steel tool easily extracts juice from your favorite citrus fruits. Perfect for adding fresh flavor to drinks, fish, salads, and desserts.



COOKING TIMER

Achieve perfect timing with the **bon** COOK Digital Cooking Timer. This handy tool clips to cookware or aprons, providing an easy-to-read digital display. Simple to use, it ensures you never overcook or burn your meals.



ECO-CHOP

Effortlessly chop, slice, and dice with the **bon** COOK Eco Chop. This manual chopper requires no electricity, just a simple pull of the string. Perfect for garlic, onions, herbs, and small vegetables, it includes a spatula, herb spinner, and storage lid.

ACCESSORIES



FLUTED HEART CUTTERS

Add a touch of love to your treats with the **bon** COOK Fluted Heart Cutters. These durable nylon cutters create perfect heart shapes in cookies, sandwiches, and snacks. They come in a nesting set with a storage case for easy organization.



FLUTED ROUND CUTTERS

Create flawless circles with the **bon** COOK Fluted Round Cutters. Made from durable nylon, these cutters feature a beveled edge for smooth, consistent cuts. Perfect for cookies, pastries, and appetizers, they come in a nesting set for easy storage.



FLUTED SQUARE CUTTERS

Transform treats into perfect squares with the **bon** COOK Fluted Square Cutters. These durable nylon cutters ensure clean, crisp cuts every time. Ideal for cookies, sandwiches, and appetizers, they nest together for convenient storage.



HALF FLEXIFLAT FRAME

Unlock rich balsamic complexity with sweet and tart blackberry notes. Elevate salads, roasted vegetables, or grilled meats. Create luscious glazes for chicken or pork, or add depth to marinades. Perfect for cheese boards and drizzling over fresh fruit.



HEAT RESISTANT SPATULA

Master your recipes with the **bon** COOK Heat Resistant Spatula. Withstanding temperatures up to 500°F, it's perfect for sautéing, stirring, and scraping. Made from food-grade silicone, it's flexible, durable, and dishwasher safe.



HONEY SPOON

Drizzle honey with ease using the **bon** COOK Honey Spoon. Crafted from food-grade wood, its grooves ensure smooth honey collection and dispensing. Perfect for toast, yogurt, or tea, it's a beautiful addition to any kitchen.



JAR SPOONS

Simplify serving with the **bon** COOK Jar Spoon. Made from durable stainless steel, it reaches every corner of pint and quart jars. Ideal for scooping jams, sauces, and pickles, it helps keep your kitchen clean and efficient.

ACCESSORIES



KITCHEN SCISSORS

Cut with precision using the **bon** COOK Kitchen Scissors. Featuring curved and serrated stainless steel blades, they handle everything from herbs to poultry. Ambidextrous and multifunctional, they include a built-in opener and nutcracker.



LE PETIT GRATER

Add fresh zest with the **bon** COOK Le Petit Grater set. These two mini graters feature sharp stainless-steel blades for perfect results on cheese, nutmeg, garlic, and more. Ergonomic and compact, they are easy to use and store.



MANDOLINE

Slice like a pro with the **bon** COOK Mandoline. This tool offers four thickness settings and three cutting styles for fruits and vegetables. With integrated safety features and an ergonomic design, it ensures precise, effortless slicing.



MASHER

Achieve smooth, lump-free mashed vegetables with the **bon** COOK Masher. Crafted from durable stainless steel, it effortlessly mashes potatoes, squash, and apples. Perfect for busy cooks and parents, it mashes nutritious baby food or comforting mashed potatoes with ease. Dishwasher safe for easy cleanup.



MINI HERB CHOPPER

Chop fresh herbs effortlessly with the **bon** COOK Mini Herb Chopper. Featuring robust stainless steel blades, it quickly handles parsley, garlic, nuts, and more. Its ergonomic design allows for two-handed or one-handed operation. Compact and dishwasher safe, it's perfect for any kitchen.



MINI WHISK

Whip up culinary magic with the **bon** COOK Mini Whisk. This compact 20cm whisk features a flexible spring for emulsifying sauces and beating eggs. Lightweight and efficient, it reduces arm fatigue and delivers perfect results. Dishwasher safe for easy cleaning, it's essential for quick tasks.

ACCESSORIES



PASTRY BAG

Elevate your decorating skills with the **bon** COOK Pastry Bag. Made from seamless welded nylon, it offers excellent flexibility and grip for precise piping. Ideal for frosting, fillings, and batters, it's waterproof and washable for easy cleaning. Achieve professional results at home.



PASTRY BAG & TIPS SET

Create edible art with the **bon** COOK Pastry Bag & Tips Set. This kit includes a seamless nylon bag and four durable decorating tips. With two fluted and two plain nozzles, you can craft beautiful designs effortlessly. Easy to clean and perfect for professional results.



PASTRY BAG SUPPORT

Keep your pastry bag in place with the **bon** COOK Pastry Bag Holder. This two-in-one tool ensures clean, efficient decorating by holding your bag upright. Easy to clean and store, it fits neatly on any countertop. Perfect for stress-free pastry creation.



PINCH BOWLS SET OF 4

Organize your kitchen with the **bon** COOK Pinch Bowls Set. These vibrant 2-ounce ceramic bowls are perfect for spices, dips, or small snacks. Stackable and dishwasher safe, they save space and add a touch of elegance. Durable and versatile, they make a great gift for any cook."



RECTANGULAR SERVING BOARD

Impress your guests with the **bon** COOK Rectangular Serving Board. Featuring a light brown wooden finish, it's perfect for presenting appetizers, cheeses, and more. The built-in handle ensures easy carrying, and its spot-clean design makes cleanup simple. Add rustic charm to your table settings.



SCRAPER

Minimize waste and maximize efficiency with the **bon** COOK Scraper. Perfect for scraping bowls, pans, and cutting boards, it handles hot pots up to 110°C. Easy to clean with soapy water, this scraper is essential for any busy kitchen.

ACCESSORIES



SET OF 2 MINI SPATULAS

Perfect for small-batch cooking, the **bon COOK** Mini Spatula Set includes a spoon and spatula made of high-quality silicone. Heat-resistant up to 430°F, they reach tight spaces and are dishwasher safe for easy cleanup.



SET OF 2 SCRAPERS

Maximize efficiency with the **bon COOK** Set of 2 Scrapers. Scrape batters and doughs from bowls and pans with ease, even at high temperatures up to 110°C. Handwash only, these scrapers ensure no morsel goes to waste.



SET OF 3 SPATULAS

Elevate your cooking with the **bon COOK** Set of 3 Spatulas. Made of high-quality silicone, they're heat-resistant up to 430°F and dishwasher safe. Perfect for mixing and serving, these BPA-free spatulas are essential for any kitchen.



SET OF 4 TIPS FOR PASTRY BAG

Transform desserts with the **bon COOK** Set of 4 Pastry Bag Tips. Includes two fluted (6mm, 8mm) and two plain (5mm, 9mm) tips made of durable polycarbonate. Compatible with any piping bag, they ensure precise, professional decorations.



SHAPER

Create perfect mini tarts and shuttles with the **bon COOK** Shaper. This dual-headed tool forms a 65mm mini-tart shuttle. Made of non-stick polypropylene, it's dishwasher safe and ensures effortless shaping.



SIGNATURE SPATULA

Enhance your cooking with the **bon COOK** Signature Spatula. Heat-resistant up to 430°F, it's perfect for non-stick cookware. Made from high-quality materials, it's durable, warp-resistant, and dishwasher safe.



SILICONE PASTRY BRUSH

Achieve bakery-worthy results with the **bon COOK** Silicone Pastry Brush. Heat-resistant up to 430°F, its unique bristles resist clumping and odors. The angled head keeps bristles off counters, ensuring mess-free baking and basting.

ACCESSORIES



**PETITE FLEXIFLAT
FRAME**

Achieve perfect pastries with the **bon** COOK Petite Flexiflat Frame. Made from stainless steel with precise perforations, it ensures even baking and a crispy finish. Ideal for cakes and tarts, it's easy to unmold and dishwasher safe. Built to last, it enhances your baking creativity.



**STAINLESS STEEL FLEXIFLAT
FRAME**

Transform your Flexiflat with the **bon** COOK Stainless Steel Flexiflat Frame! This 9" x 13" frame ensures even heat distribution and easy unmolding. Dishwasher-safe and perfect for cakes, tarts, and quiches.



**STAINLESS SKIMMING
LADLE**

Skim fat with ease using the **bon** COOK Stainless Skimming Ladle! Its unique design separates fat from broth for healthier soups. Made from durable stainless steel, it's easy to clean and dishwasher-safe.

ACCESSORIES



STAINLESS STEEL MINI OFFSET SPATULA

Perfect decorations with the **bon** COOK Stainless Steel Mini Offset Spatula! Its 3.5-inch blade and offset handle provide control for icing and spreading. Durable, rust-resistant, and dishwasher-safe.



STAINLESS STEEL OFFSET SPATULA

Achieve professional frosting with the **bon** COOK Stainless Steel Offset Spatula! The 13-inch blade offers control for icing and lifting. Durable and rust-resistant, it's dishwasher-safe for easy cleanup.



STAR CUTTERS

Create dazzling star-shaped treats with the **bon** COOK Star Cutter Set! This 5-piece nylon set ensures clean cuts and easy release. Comfortable to use and nestable for storage, it's dishwasher-safe for convenience.



STRAIGHT HEART CUTTERS

Spread love with the **bon** COOK Straight Heart Cutter Set! This 7-piece nylon set creates perfect heart-shaped treats with clean cuts. Comfortable, nestable, and dishwasher-safe, it's ideal for any occasion.



THERMOMETER

Ensure perfect cooking with the **bon** COOK Digital Thermometer! With a range of -58°F to +570°F, it provides precise readings for any recipe. Durable stainless steel probe and easy-to-read display make it essential for every chef.



WHISK CLEANING SPATULA

Clean whisks effortlessly with the **bon** COOK Whisk Cleaning Spatula! This dual-function tool scrapes batter from whisk wires and bowls. Made from heat-resistant silicone, it's dishwasher-safe for convenience.

FORTEEZ / BONMAT

SUGGESTIONS?

bon COOK™

Bonmat



Roasted Vegetables
Cookies
Biscuits
Scones
Quesadillas
Tacos
Chicken Strips
French Fries

Grilled Cheeses
Fish Sticks
Tater Tots
Caramel Corn
Rustic Apple Tarts
Dried Fruit
Pizza
Stromboli

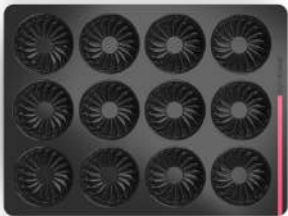
Rectangular Mold



Bar Cookies
Fudge
Lasagna
Bacon
Hamburgers
Pizzas
Tarts
Crepes

Roasted Vegetables
Sheet Cake
Chicken
Salmon
Pork Tenderloin
Staked Torte
Granola
Caramels

Flower Tray



Individual Servings
Meatloaf
Quiches
Pot Pies
Biscuit Dinners
Jell-O
Frozen Deserts

Mac & Cheese
Herbed Butter
Cupcakes
Muffins
Brownies
Rolls
Eggs

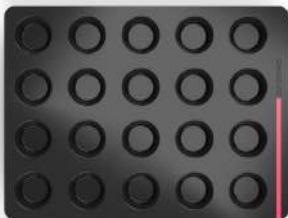
6 Loaf Tray



6 Flavored Cakes
Baked Eggs
Portioned Lasagna
Assorted Breads
Muffins
Brioches
Brownies

Corn Bread

Mini Muffin Tray



Meatballs
Perfect Brownies
Mini Muffins
Cupcakes
Ice Cubes
Tartlets
Mini Cheesecakes

Egg Bites
Mini Bacon Cups

Snack Bar Tray



Granola Bars
Hot Dog Buns
Madeleines
Coffee Mouses
Cheesecakes
Toffee Bars
Éclairs

Round Mold



Any Roast
Whole Chicken
Stuffing
Casseroles
Whole Cake Mix
Cheesecake
Ice Cream Cake

Baked Pasta
Quiche
Popcorn
Vegetables
Baked Chip Dip
Dough/Bread
Deep Dish Pizza

Spiral Mold



Cake
Ice Rings
Monkey Bread
Jell-O Mold
Coffee Cake
Any Cake Mix

ADD YOUR IDEAS

1.

2.

3.

4.

5.

FORTEEZ / BONMAT WARRANTY

USE, CARE & WARRANTY

Baking Essentials

PERFORATED BAKING SHEET: THE FOUNDATION



A must-have in the kitchen, this revolutionary baking sheet is the foundation to our entire collection of flexible bakeware.



- Made from 100% aluminum
- Perforated holes distribute heat evenly for optimum results.
- Temperature range: -40°F to 480°F
- Available in convenient sizes: Small, Medium & Large
- Do not use in the microwave
- Do not use in the dishwasher

BONMAT



This miracle mat brings premium quality cooking to the kitchen whether you're a professional chef or an everyday cook.

EASY TO LOVE

2 YEAR WARRANTY



- Made from 100% silicone & woven glass
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F to 480°F
- Never cut directly on mat with sharp tool or knife
- Do not use under broiler or expose to open flame
- Doubles as a microwavable lid

EASY TO USE

Make a variety of delicious delights:

- Roasted Veggies
- Parmesan Crisps
- Chicken Tenders
- Sweet Potato Fries
- Frozen Yogurt
- Drops Cookies

FORTEEZ



Forteez is designed for both sweet and savory creations. Whether you're an expert in the kitchen or still learning your way, Forteez will give you the short cuts you need to save time.

LIMITED LIFETIME WARRANTY



- Made from 100% platinum silicone.
- Non-toxic, food safe, BPA free, phthalate free, and peroxide free
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F to 500°F
- Do not use sharp tool or knife
- Do not use under broiler or expose to open flame

So many uses:

- Cakes & Pies
- Lasagna
- Seasonal Breads
- Frozen Treats
- Steam Veggies
- Meal Prep

ROUL'PAT



Roul'Pat keeps your countertops clean! It's perfect for projects in and out of the kitchen, from candy making to arts and crafts and it even eliminates the struggles of sticky dough because nothing sticks!

2 YEAR WARRANTY



- Made from 100% silicone & woven glass
- Little to no flour needed
- Use in place of parchment paper
- Contains an extra layer of silicone, making it non-slip to stay in place on countertop
- Not intended for use in oven
- Ideal as a craft mat
- Perfect for kneading & cutting dough

This is how we roll:

- Dough (pizza, pie, cookie)
- Sugar & Chocolate Art
- Cut-Out Cookies
- Fondant
- Brittles & Barks
- Arts & Crafts

EASY TO KEEP

All of our baking essentials are free of added fillers and harmful chemicals and are as easy to care for as they are to love.

While we recommend washing with hot, soapy water, each is top-rack dishwasher safe for time-saving convenience. Discoloration after washing is normal. Do not use sharp tools or knives on your bakeware as this will void the warranty.

The flexible construction makes them simple to tuck away in drawers or on shelves. Roll or stack flat for space-saving solutions. It's all about easy. Wash. Use. Tuck Away. Repeat!





WEEKLY MEAL PLAN

P P P P o

SUNDAY	BREAKFAST	
	LUNCH	
	DINNER	
MONDAY	BREAKFAST	
	LUNCH	
	DINNER	
TUESDAY	BREAKFAST	
	LUNCH	
	DINNER	
WEDNESDAY	BREAKFAST	
	LUNCH	
	DINNER	
THURSDAY	BREAKFAST	
	LUNCH	
	DINNER	
FRIDAY	BREAKFAST	
	LUNCH	
	DINNER	
SATURDAY	BREAKFAST	
	LUNCH	
	DINNER	

GROCERY LIST

SNACKS

Visit bonCOOK.com for more information.



Weekly Meal Plan



BRAINSTORM What are you craving this week?



MEAL PLAN Organize your meals and cravings to specific days.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
LUNCH							
DINNER							
SNACK							



GROCERY LIST
Write down items you need to buy based on your meal plan.



MAKE AHEAD
Is there anything you want to prepare in advance?

Need recipe inspiration? Schedule a free cooking class today!

Visit bonCOOK.com for more information.



CUSTOMER ORDER FORM

CHAIR NAME: _____

CLASS DATE: _____

CUSTOMER INFO	Name			CONSULTANT INFO
	Address			
	City	State	Zip	
	Email			
	Phone	Future Class Date		

bon COOK does not ship to P.O. boxes

- Tell me more about starting my own business!
 I want to stock my kitchen for FREE!
 I want to receive the **bon COOK** news on Cook's Perks Loyalty Program and on Promotions

Item SKU	Description	Qty	Price	Total
	Order over \$100 (excluding discounted items)? Add another item for 20% off!			

FREE SHIPPING ON BON COLLECTIONS!

*Shipping and handling charges on orders \$74.99 and under are \$6.95. Class orders of \$75+ are 10% of product total, except for AK, HI, and PR: 20%. Direct shipping and handling charges are 12% of product total (not available in AK, HI, or PR).

MAKE A DIFFERENCE INSPIRING OTHERS TO COOK WELL AT HOME!

- I want to host an online cooking class with my **bon COOK** Consultant!
 I'd like to Host an in person cooking class with my **bon COOK** consultant!
 I'd like to Host a quick Pop-Up or Pop-In and receive discounts and Free product!

Food Total	
Product Total	
SUBTOTAL	
Shipping & Handling*	
SUBTOTAL	
Tax	
TOTAL (1)	
- Loyalty Points	
TOTAL (2)	
Adjustment	
GRAND TOTAL	

Thank you for supporting our mission to promote cooking at home!

Payment Method:	<input type="checkbox"/> Credit Card	<input type="checkbox"/> Check # _____	<input type="checkbox"/> Cash
Name on card	SIGNATURE		
Card Number	CONFIDENTIAL	EXP	CVV

Make checks payable to your **bon COOK** Consultant

White- Customer Copy

bon COOK Loyalty Program

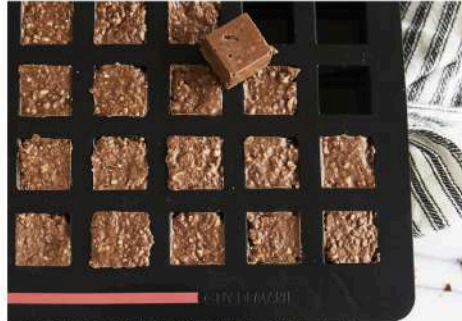
LOYALTY PROGRAM

bonCOOK™

SHOP RECIPES LOYALTY PROGRAM JOIN COMMUNITY SALE FIND A CONSULTANT BON BLOG

HOME PAGE > LOYALTY PROGRAM

BON COOK LOVES YOU BACK WITH BON LOYALTY



COOK'S PERKS

5 PERCENT BACK - VIP ACCESS

Our bon loyalty is at an all-time high, with bon COOK Cook's PERKS designed to reward our valued customers for their loyalty and support. Cook's Perks is for the modern customer who appreciates perks and gaining cooking knowledge through our cooking consultants, cooking classes, and bon BLOG! Indulge in points for every purchase where loyalty turns into delightful free products!

COOK'S PERKS

<https://boncook.com/bon-loyalty/>