

TASTING SPOONS



CLEAR ASIAN STYLE SPOON
4.75" length, 1 tablespoon capacity.
R481



SEA-GREEN COMBINATION SPOON / FORK
4" length, 1 teaspoon capacity.
R485

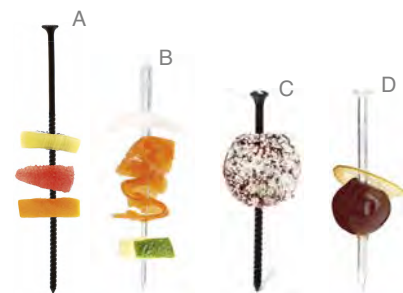


TASTING SPOON
Asian style. 4.25" length.
R593

SKEWERS

SEE BAMBOO SKEWERS ON PAGE 192.

	NAME	LENGTH	COLOR
A. R951	Screw	5.9"	Black
B. R492	Regular	4"	Clear
C. R952	Screw	3"	Black
D. R950	Screw	3"	Clear



FATA® PAPER

Fata® paper (loosely translated "Fata" means magical in Italian) an innovative product that can be made into see-through cooking pouches! It allows you to cook in a bag so that all the flavors and juices are concentrated. Then you can bring it to the table and serve with all the aroma (and drama) intact when the bag is opened. It is sold in rolls that can be easily cut, folded and tied with string or kitchen twine. Now available in convenient, pre-cut packs. The see-through pouches can be:

- Cooked directly on a hot surface.
- Heated in the microwave.
- Immersed in a water bath.
- Baked in the oven up to 425 °F.
- Immersed in hot oil, no hotter than 425 °F.
- Put in the freezer down to -50 °F.

DO NOT PUT ON AN OPEN FLAME NOR USE WITH ALCOHOL. FATA® PAPER COMPLIES WITH USA FOOD AND DRUG ADMINISTRATION REGULATIONS FOR USE WITH FOOD.

ORDERING FATA PAPER

	LENGTH	WIDTH	SHEETS
R560 10	10m	50cm	-
R560 50	50m	50cm	-
R561 50	50cm	50cm	100



KLEARCOOK PRO

The French call it "en papillote" and in Italy they call it "al cartoccio". This ancient technique of wrapping food in parchment paper or even leaves has been around for centuries.

KlearCook is the technological revolution of this cooking method using a scientifically designed material that can withstand cooking temperatures up to a maximum 230C. (446 F.) KlearCook sheets can be used in the oven, on the stove-top, on a griddle, in a deep-fryer or even in boiling water or steam.

Simply choose your preferred method of cooking using this unique shiny and clear cooking material and open up the endless possibilities of your inner gourmet. Just keep KlearCook sheets away from direct contact with flames.

Historic note: In the late 1800's Antoine Alciatore, the founder of Antoine's restaurant in New Orleans, created a dish called "Pompano Montgolfier" which was made in the "en papillote" style to honour the French Montgolfier brothers who are credited with inventing the hot air balloon. Antoine's restaurant remains the oldest family run restaurant in the USA today.

- 200 pre-cut sheets.
- 19.7" square.

R1071

