



Stocking the Kitchen



Quick Guide to Banting/LCHF



EAT TO SATISFY HUNGER

USE ONLY GOOD FATS & OILS

EXERCISE & DRINK PLENTY OF WATER

COUNT THE CARBS

EXCLUDE SUGAR

BUY FRESH & BUY SMART - READ THE LABELS!

AVOID

> 25g carbs per 100g

✓ Animal protein (meat, poultry, eggs, fish)

✓ Saturated animal fats & coconut/olive oils

✓ Dairy & most cheese (high fat)

✓ Most nuts & seeds

✓ Fresh vegetables (grown above ground) & berries

✗ Grains, sugars, starchy vegetables & seed oils

✗ Processed, GMO & fast foods

✗ All soya products (except soya sauce)

✗ Preservatives & thickening agents

✗ Reduced fat dairy products

GO EASY

6 - 25g carbs per 100g

EAT

0 - 5g carbs per 100g



Pantry Suggestions

Beverages - chocolate (Milo), coffee (beans & grains), tea (English, green, mint, peppermint, rooibos)

Biscuits - crackers, crisp bread (provita), Melba toast, rusks

Cooking Aids - agar agar, arrowroot, baking powder, bicarbonate of soda, Bisto, chocolate, cocoa powder, cream of tartar, desiccated coconut, gelatine sheets, glacé cherries, gravy browning, non-stick agent, instant yeast, jellies, lemon curd, long-life cream & milk, onion flakes (dried), psyllium husks, soup powders, stock powders/pastes (beef, chicken, lamb, vegetable), vanilla (beans, essence)

Dried Herbs - basil, marjoram, mint, mixed, oregano, parsley, rosemary, sage, thyme

Dried Pasta - cannelloni, fettuccine, lasagne, linguine, macaroni, penne, rigatoni, spaghetti, tagliatelle

Flour - almond, cake, coconut, cornflour, maize meal (mielie meal), pasta (Tipo '00), self-raising, wheat bran, wholewheat brown, white bread wheat

Grains - breadcrumbs, breakfast cereals, corn wraps, couscous, oats, rice (Basmati, brown, white)

Oils - canola, coconut, extra virgin olive, light olive, palm, peanut, sunflower

Preserves & Tins - anchovies, artichokes, asparagus, baked beans, beetroot, coconut milk,

fish (pilchards, salmon, sardines, tuna), fruit (apples, black cherries, granadilla pulp, peach slices, strawberries), gammon ham, jams (apricot, fig, strawberry), mushrooms, olives (calamata, stuffed, tapenade), peas, potatoes, sauerkraut, soups (cream of chicken), sweetcorn (cream style, whole kernel), tomatoes (chopped, whole, sun-dried)

Pulses - chickpeas, lentils (brown, green, red)

Sauces - barbecue, chutney, fish, HP, oyster, peri-peri, tabasco, tartar, tomato, soya, sweet chilli, wasabi, Worcester

Seasonings - braai & grill, green onion, rosemary & olive

Seeds - flaxseeds, pumpkin, sesame, sunflower

Spices - barbecue, bay leaves, cardamon (powder & seeds), cayenne, chillies (chopped & powder), cinnamon, cloves, coriander (powder & seeds), cumin, curry (leaves & powder), garam masala, mint, mixed spice, mustard (powder & seeds), nutmeg, paprika (plain & smoked), pepper (fine black, fine white, ground black), salt (fine, ground), star anise, turmeric

Spreads - Bovril, cheese, Marmite, peanut butter

Sugars - agave nectar, castor, honey, icing, soft brown, stevia, sticky brown, syrup, white, xylitol

Vinegars - apple cider, balsamic, spirit (white, brown), wine (red, white)





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Fridge Suggestions



Cheese - hard (Asiago, Gruyère, Huguenot, Parmesan, Pecorino, Strong Cheddar)

semi-hard (Boeren, Cheddar, Edam, Emmental, Maasdam)

semi-soft (Fontina, Gouda, Taleggio)

soft (Brie, Camembert, cream cheese, Kwáito, Mascarpone, Mozzarella)

goats milk (Bokmakíri, Chevin, Chèvre)

blue (Danish Blue, Gorgonzola, Roquefort)

Cold Meats - cured ham (country, pepper, prosciutto), **cured pork** (coppa, pancetta), **processed**, **salami** (Milano)

Dairy - butter, buttermilk, cream, eggs, ghee, margarine, milk, yoghurt (Bulgarian, Greek, natural)

Mustards - Dijon, English, wholegrain

Nuts - almonds (flakes, slices, whole), brazil, cashew, hazel, macadamia, peanuts, pecan, pine, pistachio, walnuts

Pastes - curry, green curry, paprika, tomato

Preserves - capers, chopped chillies, chopped garlic, green peppercorns, horseradish, lemon juice, minced ginger, tomato relish

Salad Dressings - blue cheese creamy, herb creamy, French vinaigrette, Italian vinaigrette, Greek vinaigrette, mayonnaise (natural, tangy)

Sauces - apple, cranberry jelly, mint

Spreads - anchovy, cheese, chicken liver



Freezer Suggestions



Breads - ciabatta, French loaf, low-GI sliced (brown, white, wholewheat), seed (flourless)

Dairy - butter

Fish - haddock, hake (cakes, fillets), kippers, mussels, prawns, smoked salmon/trout

Meat - beef (itchbone, boerewors, fillet, mince, oxtail, rolled rib-eye, rump, sirloin, shin, T-bone, topside)

chicken (breasts, drumsticks, fillets, giblets, livers, thighs, whole baby, whole large, wings)

lamb (chops, knuckles, leg, shanks, steaks)

pork (back bacon, chops, fillet, Kassler chops/steak, roasting joint, sausages, spare ribs, streaky bacon)

venison (ostrich mince, ostrich steak, rabbit pieces, springbok carpaccio)

Pastry - pizza base, ready-rolled (phyllo, puff, shortcrust)

Vegetables - carrot & turnip, creamed spinach, green beans, peas



Fruit, Vegetables & Herbs Suggestions



Dried Fruit - cranberries, currents, prunes, raisins, sultanas

Fresh Fruit - apples, bananas, blackberries, blueberries, cherries, figs, gooseberries, grapes, guavas, kiwi fruits, lemons, litchis, mangos, melons, nectarines, oranges, pawpaw, peaches, pears, pineapple, plums, pomegranates, prickly pears, quinces, raspberries, strawberries, watermelon

Fresh Herbs - basil, chives, coriander, marjoram, mint, parsley, origanum, rocket, rosemary, sage, thyme

Fresh Vegetables - artichokes, asparagus, aubergines, beetroot, broccoli, brussels sprouts, butternut, cabbage, carrots, cauliflower, courgettes, green beans, leeks, legumes (beans, peas), mushrooms (button, large), onions, parsnips, potatoes (baby, large, medium), pumpklein, spinach, squash, sweet potatoes, corn, turnips

Salads - avocado, pears, celery, cucumber, lettuce (baby tatsoi, cos, crisp, endive, frilly, radicchio, red mustard leaf, rocket, watercress), peppers (bell), radishes, spring onions, tomatoes (cherry, Italian plum, salad, vine)