

a	delicious	herb	our
a	dinner	him	out
a	dip	his	oyster
about	dish	hot	passion
almost	do	how	pasta
always	down	hunger	pesto
am	dressing	I	plum
an	drink	I	pork
and	drizzle	if	prawn
and	duck	in	prosciutto
are	e	ing	put
aroma	each	ing	r
around	eat	is	red
as	ed	is	rib
ask	ed	it	rich
at	egg	juice	roast
ate	endive	lemon	robust
bacon	enjoy	let	s
basil	er	life	s
be	est	like	salad
beautiful	every	like	salmon
beef	fat	lime	salt
bisque	feast	local	satisfy
bit	feel	love	sauce
bite	fennel	ly	sausage
bitter	fill	make	sauté
bone	fish	man	savor
bread	flavor	me	she
breast	food	menu	so
brie	foodie	moist	some
but	for	more	soul
butter	fragrant	mouth	soup
by	free-range	mushroom	spread
calamari	fresh	mussel	steam
can	from	must	succulent
chard	fruit	my	sweet
chicken	full	never	taste
chorizo	garlic	not	tender
clam	good	of	tenderloin
come	green	of	than
cook	grill	oil	that
could	happiness	olive	the
coulis	has	on	the
cream	have	onion	there
crunch	he	or	they
d	her	organic	thick

this
though
through
to
to
tomato
too
up
vegetable
vinaigrette
was
we
were
which
will
wine
with
with
woman
would
y
you
you
your