Bespoke Inns

Dish Specification

AUTUMN BERRY CRUMBLE

Dish ID	1344175

Ingredients

160 g	Recipe	1913907	Apple and blackberry crumble mix
50 g	Recipe	1913919	crumble topping
60 ml	Product	2199938	Petrams : Vanilla : Original
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 11

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 14:53:40 (719522)
Most recent item added: 21/09/2026 14:53:33 (719522)
Dish details last updated: 21/09/2026 22:00:56

CRUMBLE TOPPING

SUB RECIPE FOR: AUTUMN BERRY CRUMBLE

Recipe ID	1913919
Recipe Amount	1500 g
Production Amount	1500 g

Ingredients

850 g	Product	491034	Plain Flour : Gluten Free
500 g	Product	2191203	Butter Unsalted : Cuisine
230 g	Product	2833229	Caster Sugar : Catering
30 g	Product	523455	Raspberry : Whole : Freeze Dried

Number of Products: 4

Method

rub butter, flour and sugar together until well mixed and forming clumps.

spread on to lined baking tray and cook at 170 for 15 to 20 mins or until golden.

give a good mix 2 or 3 times during cooking.

leave to cool then add dried raspberries.

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Last Updated:
Most recent item added: 19/09/2026 13:53:20 (523455)

APPLE AND BLACKBERRY CRUMBLE MIX

SUB RECIPE FOR: AUTUMN BERRY CRUMBLE

Recipe ID	1913907
Recipe Amount	3 kg
Production Amount	3 kg

Ingredients

2.6 kg	Product	4166643	Caterers Pride Apples : Solid Pack
600 g	Product	908709	Sicoly Wild : Blackberries : Whole
200 g	Product	2833229	Caster Sugar : Catering
15 g	Product	5467627	Vanilla : Paste
3 g	Product	7212473	Cinnamon Sticks : Quills

Number of Products: 5

Method

Drain apples and add to the pan with sugar, vanilla and cinnamon stick.

cook on gentle heat for 15 mins then add blackberries.

turn heat up slightly and simmer until apples start to break down and soften.

spread out on a tray to cool down and remove cinnamon stick.

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Last Updated:
Most recent item change: 19/09/2026 13:32:24 (7212473)
Most recent item added: 19/09/2026 13:32:06 (7212473)

CHEESE PLATE

Dish ID	1210156

Ingredients

50 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
50 g	Product	4998254	Brie : Wheel : Large : 60%
50 g	Product	2150040	BLUE STILTON QUARTER (HALF MOON)-WD : .
50 g	Product	433613	Jacob's Biscuits for Cheese
25 g	Product	4766146	Anchor Butter Unsalted
50 g	Product	308742	Grapes : Flame
40 g	Recipe	1713454	red onion chutney

Number of Products: 13

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Last Updated:
Most recent item added: 24/01/2026 14:04:35 (1713454)
Dish details last updated: 21/09/2026 20:17:47

RED ONION CHUTNEY

SUB RECIPE FOR: CHEESE PLATE

Recipe ID	1713454
Recipe Amount	1200 g
Production Amount	1200 g

Ingredients

2 kg	Product	1322333	Onions : Red : new season
50 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
50 g	Product	222125	Butter : Salted
1 g	Product	201091	Bay Leaf : .
300 g	Product	947250	Muscovado : Sugar : Light
200 ml	Product	2087059	Red Wine Vinegar
200 ml	Product	195732	Balsamic Vinegar

Number of Products: 7

Method

. add oil and butter to pan and melt . add sliced onions and sweat until softened . add remaining ingredients and gently simmer for 90 mins stirring regularly until sticky and glazed.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 05/01/2026 12:47:32 (195732)
Most recent item added: 05/01/2026 12:44:53 (195732)

ICE CREAM SELECTION

Dish ID	1210155

Ingredients

60 ml	Product	524506	Yorvale : Vanilla : Dairy Ice Cream
60 ml	Product	1632278	Yorvale : Strawberry Sensation : Dairy Ice Cream
30 g	Recipe	635772	Mixed berry compote
15 g	Recipe	635747	House fudge
60 ml	Product	10332864	YORVALE DOUBLE CHOCOLATE CHIP ICE CREAM

Number of Products: 8

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Last Updated:
Most recent item change: 15/05/2026 09:16:38 (10332864)
Most recent item added: 15/05/2026 09:16:30 (10332864)
Dish details last updated: 21/09/2026 12:54:03

HOUSE FUDGE

SUB RECIPE FOR: ICE CREAM SELECTION

Recipe ID	635747
Recipe Amount	2.1 kg
Production Amount	2.1 kg

Ingredients

1 kg	Product	1084776	Caster Sugar
1 ltr	Product	3268824	Double Cream
300 g	Product	1882384	Callets : White Chocolate

Number of Products: 3

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Last Updated:
Most recent item change: 24/01/2026 13:46:02 (1882384)
Most recent item added: 18/03/2021 09:39:15 (1882384)

MIXED BERRY COMPOTE

SUB RECIPE FOR: ICE CREAM SELECTION

Recipe ID	635772
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1 kg	Product	960139	Mixed Berries
100 g	Product	1084776	Caster Sugar

Number of Products: 2

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Last Updated:
Most recent item added: 18/03/2021 10:18:41 (1084776)

MILLIONAIRES PANNA COTTA



Dish ID	1344171

Ingredients

150 ml	Recipe	1913205	salted caramel pannacotta
30 ml	Recipe	1913897	chocolate glaze
8 g	Recipe	1913273	brandy snap
8 g	Recipe	1913228	honeycomb
8 g	Recipe	1913919	crumble topping

Number of Products: 21

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Last Updated:
Most recent item change: 21/09/2026 14:49:44 (1913919)
Most recent item added: 21/09/2026 14:49:27 (1913919)
Dish details last updated: 21/09/2026 22:44:11

HONEYCOMB

SUB RECIPE FOR: MILLIONAIRES PANNA COTTA

Recipe ID	1913228
Recipe Amount	200 g
Production Amount	200 g

Ingredients

165 g	Product	2833229	Caster Sugar : Catering
105 g	Product	6581284	Honey : Wild Flower
60 g	Product	224057	Glucose : Syrup
45 ml	Recipe	528666	Tap water
10 g	Product	367884	Bicarbonate of Soda

Number of Products: 4

Method

add sugar , honey glucose and water to a large pan and bring to the boil.

cook until mix is golden and reaches a temperature of 156 degrees.

remove from heat and whisk in bicarb.

pour straight into a lined tray and leave to cool.

once cool break up in to pieces and store in an air tight container at room temp.

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Last Updated:
Most recent item added: 18/09/2026 13:20:13 (367884)

BRANDY SNAP

SUB RECIPE FOR: MILLIONAIRES PANNA COTTA

Recipe ID	1913273
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 g	Product	2806391	Cuisine : Butter : Salted
200 g	Product	2833229	Caster Sugar : Catering
50 g	Product	209489	Plain Flour
70 ml	Product	4760372	Bestone Orange Juice

Number of Products: 4

Method

beat butter and sugar until creamy.

sieve in flour and mix then add orange juice.

spread mix thinly on to a lined tray and bake at 160 for 8 to 10 mins or until all nicely golden.

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Last Updated:
Most recent item added: 18/09/2026 13:45:42 (4760372)

CHOCOLATE GLAZE

SUB RECIPE FOR: MILLIONAIRES PANNA COTTA

Recipe ID	1913897
Recipe Amount	850 ml
Production Amount	850 ml

Ingredients

300 ml	Product	3268824	Double Cream
250 g	Product	2833229	Caster Sugar : Catering
90 g	Product	10541918	COCOA POWDER (22-24% FAT)
200 ml	Recipe	528666	Tap water
16 g	Product	2347781	Gelatine : Bronze leaf

Number of Products: 4

Method

put cream , sugar ,cocoa powder and water in a pan and bring to the boil.

simmer for 2 mins , constantly whisking.

soak gelatine in cold water for 5 mins , squeeze off any access water and add to pan.

mix until completely dissolved.

pass mix off and leave to cool to room temperature.

set 30g of mix on top of each pannacotta and leave to set.

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Last Updated:
Most recent item added: 19/09/2026 13:14:58 (2347781)

SALTED CARAMEL PANNACOTTA

SUB RECIPE FOR: MILLIONAIRES PANNA COTTA

Recipe ID	1913205
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients

2 ltr	Product	3268824	Double Cream
800 ml	Product	198337	Milk Semi Skimmed
800 g	Product	2833229	Caster Sugar : Catering
40 g	Product	2347781	Gelatine : Bronze leaf
1 g	Product	206862	Maldon Sea Salt

Number of Products: 5

Method

add sugar to pan and cook until golden.

slowly add milk and cream while whisking.

once all added bring to boil for 2 mins.

whisk in gelatine until dissolved season with sea salt and pass off.

once cooled to room temp set in glasses at 150g.

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Last Updated:
Most recent item change: 18/09/2026 12:39:07 (206862)
Most recent item added: 18/09/2026 12:38:58 (206862)

STEAMED TREACLE SPONGE

Dish ID	1344179

Ingredients

1 each	Recipe	1908642	Treacle sponge
80 ml	Recipe	1913941	custard
60 ml	Product	6799252	YORVALE Stem Ginger Dairy : Ice Cream : Yorvale Ice Cream

Number of Products: 12

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Last Updated:
Most recent item change: 21/09/2026 14:56:44 (6799252)
Most recent item added: 21/09/2026 14:56:29 (6799252)
Dish details last updated: 21/09/2026 22:02:51

CUSTARD

SUB RECIPE FOR: STEAMED TREACLE SPONGE

Recipe ID	1913941
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

40 g	Product	1553553	Birds : Custard Powder
20 g	Product	2833229	Caster Sugar : Catering
900 ml	Product	198337	Milk Semi Skimmed
5 g	Product	5467627	Vanilla : Paste

Number of Products: 4

Method

add all ingredients to pan and bring to boil whisking continuously.

turn down to a simmer and cook for a couple of mins still whisking it.

pass off and cover with parchment while it cools down.

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Last Updated:
Most recent item added: 19/09/2026 14:15:21 (5467627)

TREACLE SPONGE

SUB RECIPE FOR: STEAMED TREACLE SPONGE

Recipe ID	1908642
Recipe Amount	90 each
Production Amount	90 each

Ingredients

2268 g	Product	1694969	Tate & Lyle Golden Syrup
2268 g	Product	198214	Butter : Salted
2268 g	Product	1084776	Caster Sugar
45 each	Product	1217757	Eggs : Free Range : Medium
600 ml	Product	198337	Milk Semi Skimmed
2268 g	Product	702366	Heygates Self Raising Flour
30 g	Product	5467627	Vanilla : Paste

Number of Products: 7

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Last Updated:
Most recent item added: 12/09/2026 07:14:57 (5467627)