Bespoke Inns

Dish Specification

BERNAISE SAUCE

Dish ID	1211971

Ingredients

20 g	Recipe	1713466	bernaise reduction
120 ml	Product	196232	Hollandaise Sauce

Number of Products: 6

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 24/01/2026 15:53:57 (196232)
Most recent item added: 24/01/2026 15:52:08 (196232)
Dish details last updated: 21/09/2026 21:17:03

BERNAISE REDUCTION

SUB RECIPE FOR: BERNAISE SAUCE

Recipe ID	1713466
Recipe Amount	250 g
Production Amount	250 g

Ingredients

300 g	Product	2067591	Shallots Banana : XL : Long : UK
30 g	Product	407660	Garlic : Peeled
250 ml	Product	195739	White Wine Vinegar
250 ml	Product	979813	White Cooking Wine
20 g	Product	201138	Tarragon

Number of Products: 5

Method

finely dice shallot and garlic.

add to pan with wine and vinegar.

reduce until syrupy.

remove from heat and add chopped tarragon.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 12:56:05 (201138)

BUTTERED GREENS

Dish ID	1261391

Ingredients

180 g	Recipe	1729200	greens
10 g	Recipe	1713351	garlic butter

Number of Products: 8

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Last Updated:
Most recent item change: 14/05/2026 13:02:24 (1713351)
Most recent item added: 14/05/2026 13:02:16 (1713351)
Dish details last updated: 21/09/2026 21:17:03

GARLIC BUTTER

SUB RECIPE FOR: BUTTERED GREENS

Recipe ID	1713351
Recipe Amount	750 g
Production Amount	750 g

Ingredients

10 g	Product	3889500	Parsley : Dried
100 g	Recipe	1713319	confit garlic
750 g	Product	222126	Butter : Unsalted

Number of Products: 4

Method

soften butter and add to blender.

add confit garlic and dried parsley and blend til smooth.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 10:50:36 (222126)

CONFIT GARLIC

SUB RECIPE FOR: GARLIC BUTTER

Recipe ID	1713319
Recipe Amount	3000 g
Production Amount	3000 g

Ingredients

1 kg	Product	407660	Garlic : Peeled
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 2

Method

add garlic and oil to half gastro.

cook at 150c for 45 mins or until softened but not coloured.

leave to cool in oil.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 03/02/2026 12:14:26 (8718407)
Most recent item added: 05/01/2026 10:18:53 (8718407)

GREENS

SUB RECIPE FOR: BUTTERED GREENS

Recipe ID	1729200
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

1 kg	Product	2184636	Beans Mange Tout : Topped & Tailed : By Air
1 kg	Product	2344920	Peas : Sugar Snap : T/T By Air
1 kg	Product	1472189	Leeks
2 kg	Product	553944	Savoy Cabbage : Sliced

Number of Products: 4

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Allergen Disclaimer:

Last Updated:
Most recent item added: 24/01/2026 15:48:23 (553944)

CHUNKY CHIPS

Dish ID	1211958

Ingredients

350 g	Product	6571812	Chunky Fries : Triple Cooked 19mm

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 24/01/2026 15:42:22 (6571812)
Most recent item added: 24/01/2026 15:42:10 (6571812)
Dish details last updated: 18/05/2026 11:24:06

MINI CAESAR SALAD

Dish ID	1211901

Ingredients

30 g	Recipe	1729002	prepped gem lettuce
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
25 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
7 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
10 g	Recipe	1729004	streaky bacon
25 ml	Recipe	1713430	ceaser dressing
15 g	Recipe	1713448	crutons

Number of Products: 12

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Last Updated:
Most recent item change: 24/01/2026 11:23:03 (1713448)
Most recent item added: 24/01/2026 11:20:26 (1713448)
Dish details last updated: 21/09/2026 21:17:03

CEASER DRESSING

SUB RECIPE FOR: MINI CAESAR SALAD

Recipe ID	1713430
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
20 g	Product	407660	Garlic : Peeled
150 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	206385	Parsley : Curly
10 g	Product	6810335	Dijon Mustard
30 g	Product	2161466	Capers

Number of Products: 6

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Last Updated:
Most recent item change: 24/01/2026 11:03:02 (6810335)
Most recent item added: 05/01/2026 12:24:40 (2161466)

STREAKY BACON

SUB RECIPE FOR: MINI CAESAR SALAD

Recipe ID	1729004
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

2 kg	Product	2665094	Bacon Streaky : Rindless : 2.27kg

Number of Products: 1

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Last Updated:
Most recent item added: 24/01/2026 10:59:16 (2665094)

ONION RINGS

Dish ID	1211956

Ingredients

1 portion	Recipe	1729171	pickled onion rings

Number of Products: 5

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Last Updated:
Most recent item added: 24/01/2026 15:36:44 (1729171)
Dish details last updated: 16/09/2026 15:11:03

PARMESAN TRUFFLE CHIPS

Dish ID	1212159

Ingredients

350 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 ml	Product	1857627	Truffle Oil White

Number of Products: 3

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 25/01/2026 11:10:43 (1857627)
Most recent item added: 25/01/2026 11:10:31 (1857627)
Dish details last updated: 21/09/2026 21:06:14

PEPPERCORN SAUCE

Dish ID	1211970

Ingredients

140 ml	Recipe	1714430	peppercorn sauce

Number of Products: 18

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Last Updated:
Most recent item added: 24/01/2026 15:51:05 (1714430)
Dish details last updated: 21/09/2026 21:17:03

PEPPERCORN SAUCE

SUB RECIPE FOR: PEPPERCORN SAUCE

Recipe ID	1714430
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

60 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
400 g	Product	221806	Onions : Cooking
100 g	Product	407660	Garlic : Peeled
1 each	Product	617308	Thyme
200 g	Product	205842	Mushrooms : Button
200 ml	Product	2177850	Cooking Brandy : 30%
4 ltr	Recipe	1713402	gravy stock
2 ltr	Product	1654407	Knorr Gravy Granules : Meat : Gluten Free
100 g	Product	305470	Black Peppercorns : Whole
1 ltr	Product	3268824	Double Cream

Number of Products: 18

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Last Updated:
Most recent item added: 06/01/2026 10:39:32 (3268824)

SKINNY FRIES

Dish ID	1211960

Ingredients

250 g	Product	1553667	Lamb Weston Stealth Fries : 3/8 9mm

Number of Products: 1

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Last Updated:
Most recent item change: 24/01/2026 15:45:16 (1553667)
Most recent item added: 24/01/2026 15:45:05 (1553667)
Dish details last updated: 18/05/2026 11:22:32