Bespoke Inns

Dish Specification

BEETROOT AND GOATS CHEESE BRUSCHETTA



Dish ID	1343964

Ingredients

0.5 each	Product	1032464	Muffins : English breakfast
70 g	Product	1458454	Goats Cheese Log
60 g	Recipe	1911325	beetroot chutney
10 g	Recipe	1911870	toasted pumpkin seeds
3 g	Recipe	1845502	pickled shallot rings
5 ml	Recipe	1914500	balsamic dressing
3 g	Product	1457091	Rocket : Large

Number of Products: 18

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 21/09/2026 10:42:46 (1457091)
Dish details last updated: 21/09/2026 22:32:58

BALSAMIC DRESSING

SUB RECIPE FOR: BEETROOT AND GOATS CHEESE BRUSCHETTA

Recipe ID	1914500
Recipe Amount	300 ml
Production Amount	300 ml

Ingredients

100 ml	Product	407618	Extra Virgin : Rapeseed Oil : Cold Pressed
100 ml	Product	195732	Balsamic Vinegar
80 g	Product	3199577	Honey : Squeezy : Mixed : Flower

Number of Products: 3

Method

mix all ingredients together.

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Last Updated:
Most recent item added: 21/09/2026 10:41:30 (3199577)

PICKLED SHALLOT RINGS

SUB RECIPE FOR: BEETROOT AND GOATS CHEESE BRUSCHETTA

Recipe ID	1845502
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 ml	Recipe	1729173	pickling vinegar
450 g	Product	2067591	Shallots Banana : XL : Long : UK

Number of Products: 3

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Allergen Disclaimer:

Last Updated:
Most recent item change: 11/06/2026 13:35:54 (2067591)
Most recent item added: 11/06/2026 13:35:48 (2067591)

PICKLING VINEGAR

SUB RECIPE FOR: PICKLED SHALLOT RINGS

Recipe ID	1729173
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

600 ml	Product	195739	White Wine Vinegar
400 g	Product	200592	Caster Sugar

Number of Products: 2

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 24/01/2026 15:34:12 (200592)
Most recent item added: 24/01/2026 15:33:58 (200592)

TOASTED PUMPKIN SEEDS

SUB RECIPE FOR: BEETROOT AND GOATS CHEESE BRUSCHETTA

Recipe ID	1911870
Recipe Amount	250 g
Production Amount	250 g

Ingredients

200 g	Product	2168191	Whitworths Pumpkin Seeds
30 g	Product	2806391	Cuisine : Butter : Salted
70 g	Product	431298	Maple Syrup

Number of Products: 3

Method

heat a splash of oil in a hot frying pan.

add pumpkin seeds and fry for 1 min then add butter.

once butter is foaming add the maple and bring to the boil.

toss seeds to make sure they are all coated then pour out on to a tray to cool down.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 16:59:44 (431298)

BEETROOT CHUTNEY

SUB RECIPE FOR: BEETROOT AND GOATS CHEESE BRUSCHETTA

Recipe ID	1911325
Recipe Amount	800 g
Production Amount	800 g

Ingredients

200 g	Product	1322333	Onions : Red : new season
5 g	Product	833734	Thyme
170 ml	Product	2087059	Red Wine Vinegar
170 g	Product	2833229	Caster Sugar : Catering
100 ml	Product	6689418	BEETROOT Juice
500 g	Product	4760317	Beetroot : Cooked : Long Life

Number of Products: 6

Method

finely dice onion and add to pan with chopped thyme.

sweat until soft then add vinegar , sugar and beetroot juice.

bring to the boil then add diced beetroot.

reduce down until the beetroot is nicely glazed.

season with salt then leave to cool.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 12:11:39 (4760317)

BRAISED BEEF CROQUETTE



Dish ID	1343981

Ingredients

70 g	Recipe	1911688	beef croquette mix
1 ptns	Recipe	636811	panne mix
40 g	Recipe	1911842	beer rarebit
20 g	Recipe	1911689	shallot chutney
3 g	Recipe	1845502	pickled shallot rings
1 g	Product	2026218	Pea Shoots : with Tendrils
4 g	Product	8015519	Crispy Onions

Number of Products: 43

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Last Updated:
Most recent item added: 21/09/2026 11:30:18 (8015519)
Dish details last updated: 21/09/2026 22:36:55

SHALLOT CHUTNEY

SUB RECIPE FOR: BRAISED BEEF CROQUETTE

Recipe ID	1911689
Recipe Amount	800 g
Production Amount	800 g

Ingredients

1 kg	Product	2067591	Shallots Banana : XL : Long : UK
15 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
30 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix
150 g	Product	2405832	Muscovado : Sugar : Dark
250 ml	Product	195739	White Wine Vinegar
20 g	Product	4207911	Essential Cuisine Chicken Jus

Number of Products: 7

Method

slice shallots and place in pan with garlic and thyme.

sweat until soft and starting to caremalise.

add beef powder and cook for 2 mins.

stir in jus paste then add sugar and vinegar.

reduce all the way down until thickened and onions are nicely bound.

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Last Updated:
Most recent item added: 16/09/2026 15:11:35 (4207911)

BEER RAREBIT

SUB RECIPE FOR: BRAISED BEEF CROQUETTE

Recipe ID	1911842
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

100 g	Product	834877	Doves Farm Self Raising Flour : Gluten Free
100 g	Product	2338660	Meadow Churn : Butter : Salted
500 ml	Product	198337	Milk Semi Skimmed
250 ml	Product	4807717	Boot Bitter
500 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
15 ml	Product	351343	Dijon Mustard
10 ml	Product	195645	Lea & Perrins Worcester Sauce

Number of Products: 7

Method

melt butter in pan and whisk in flour.

cook out for 3 to 4 mins.

slowly start adding milk constantly whisking.

once all the milk is in , do the same with the beer.

add in the grated cheese and gently cook until all dissolved.

add dijon and worcestershire sauce and whisk again.

season with salt and a good amount of black pepper.

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Last Updated:
Most recent item added: 16/09/2026 16:47:28 (195645)

PANNE MIX

SUB RECIPE FOR: BRAISED BEEF CROQUETTE

Recipe ID	636811
Recipe Amount	10 ptns
Production Amount	10 ptns

Ingredients

300 ml	Product	4820193	Semi skimmed milk
4 each	Product	4882832	Eggs
150 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
150 g	Product	2469604	Breadcrumbs : Gluten Free

Number of Products: 4

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Last Updated:
Most recent item change: 17/02/2026 20:41:57 (2469604)
Most recent item added: 21/03/2021 10:27:27 (2469604)

BEEF CROQUETTE MIX

SUB RECIPE FOR: BRAISED BEEF CROQUETTE

Recipe ID	1911688
Recipe Amount	2.3 kg
Production Amount	2.3 kg

Ingredients

1 kg	Recipe	1755868	braised beef shin
1 kg	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
8 each	Product	3407989	Eggs : Large
120 g	Product	406269	Self Raising Flour : Gluten Free
20 g	Product	833734	Thyme
100 g	Recipe	1911689	shallot chutney

Number of Products: 20

Method

add eggs and flour to tray and mix well.

add in beef , grated cheese , chopped thyme and shallot chutney.

mix well until fully incorporated and season with salt and pepper.

mould in to 80g balls and use a delice ring to press into shape before panne.

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Last Updated:
Most recent item added: 16/09/2026 16:32:45 (1911689)

BRAISED BEEF SHIN

SUB RECIPE FOR: BEEF CROQUETTE MIX

Recipe ID	1755868
Recipe Amount	3.8 kg
Production Amount	3.8 kg

Ingredients

5 kg	Product	2693422	Primal : Shin : Beef
1 kg	Product	2412289	Onions : 60/80mm : Netherland : Cooking
1 kg	Product	465054	Carrots : Large
100 g	Product	407660	Garlic : Peeled
30 g	Product	833734	Thyme
30 g	Product	817908	Rosemary
100 g	Product	223855	Tomato Paste
40 cl	Product	4768430	Winemakers : Shiraz
4 ltr	Recipe	528666	Tap water
80 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix

Number of Products: 9

Method

rub shin with oil salt and pepper.

place on tary and roast at 200 degrees for 20 mins.

whilst roasting chop veg and herbs and add to gastro with tomato puree.

after 20 mins place shin on top of mirepoix and cover with the wine, water and stock powder.

wrap tightly with foil and place in oven at 160 degrees for 4 hours or until very tender.

remove meat from tray and leave to cool until ready to handle.

pass stock and reduce down until thickened.

pull the shin making sure to remove all bits of grissle and sinue.

add reduced stock back to meat , mix well and season to taste.

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Last Updated:
Most recent item added: 22/02/2026 18:39:02 (437395)

CHIPOTLE CORN RIBS



Dish ID	1343603

Ingredients

10 g	Recipe	1693307	korean bbq glaze
5 g	Recipe	1752214	drained jalapenos
20 g	Recipe	1912139	jalapeno relish
5 g	Recipe	628751	pickled red onion
1 portion	Recipe	1913956	corn rib portion (6 pieces)
5 g	Recipe	1752218	bbq spice mix

Number of Products: 26

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Last Updated:
Most recent item change: 19/09/2026 14:51:34 (1752218)
Most recent item added: 19/09/2026 14:51:15 (1752218)
Dish details last updated: 21/09/2026 22:41:14

BBQ SPICE MIX

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	1752218
Recipe Amount	800 g
Production Amount	800 g

Ingredients

400 g	Product	2197419	Soft Sugar : Light Brown
240 g	Product	213006	Paprika : Smoked
30 g	Product	367750	Chilli Powder
30 g	Product	367755	Garlic Powder
30 g	Product	2297665	: Onion Powder
30 g	Product	2630713	Black Pepper : Ground
30 g	Product	1379840	Table Salt
30 g	Product	223989	Cumin : ground
30 g	Product	2170988	Turkish : Oregano : Dried

Number of Products: 9

Method

blend all ingredients until all incorporated.

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Last Updated:
Most recent item added: 17/02/2026 21:54:41 (2170988)

CORN RIB PORTION (6 PIECES)

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	1913956
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

0.375 each	Product	4766312	Forsyths Corn on the Cob : Spain

Number of Products: 1

Method

chop each corn on the cob into 8 ribs.

6 pieces is 1 portion.

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Last Updated:
Most recent item added: 19/09/2026 14:48:53 (4766312)

PICKLED RED ONION

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	628751
Recipe Amount	100 g
Production Amount	100 g

Ingredients

100 g	Product	3440873	Onions : Red : New season
150 ml	Product	195739	White Wine Vinegar
100 g	Product	200592	Caster Sugar

Number of Products: 3

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Last Updated:
Most recent item added: 24/01/2026 15:12:45 (200592)

JALAPENO RELISH

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	1912139
Recipe Amount	750 g
Production Amount	750 g

Ingredients

100 g	Product	2080978	Green : Jalapeno : Sliced : Nachos
100 g	Product	2080978	Green : Jalapeno : Sliced : Nachos
30 g	Product	201099	Coriander
1 each	Product	198019	Lime
10 g	Product	407660	Garlic : Peeled
5 g	Product	1108362	Paprika : Smoked
600 ml	Product	2666909	Vegan : Mayonnaise

Number of Products: 7

Method

add all ingredients to blender with the juice of the lime, blend until smooth.

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Last Updated:
Most recent item change: 17/09/2026 10:05:03 (407660)
Most recent item added: 17/09/2026 11:06:32 (2666909)

DRAINED JALAPENOS

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	1752214
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

2.8 kg	Product	2080978	Green : Jalapeno : Sliced : Nachos

Number of Products: 1

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Last Updated:
Most recent item change: 17/02/2026 21:14:48 (2080978)
Most recent item added: 17/02/2026 21:14:31 (2080978)

KOREAN BBQ GLAZE

SUB RECIPE FOR: CHIPOTLE CORN RIBS

Recipe ID	1693307
Recipe Amount	5200 g
Production Amount	5200 g

Ingredients

1.5 kg	Product	2050658	Value : Tomato Ketchup : Ecatering
1.5 kg	Product	2405832	Muscovado : Sugar : Dark
0.45 ltr	Product	2269692	Superior : Light Soy Sauce : Large Bottle
0.6 ltr	Product	306692	Sweet Chilli Sauce
0.6 kg	Product	3414169	Chipotle Ketchup
500 ml	Recipe	528666	Tap water

Number of Products: 5

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Last Updated:
Most recent item change: 20/11/2025 16:09:32 (3414169)
Most recent item added: 21/11/2025 12:38:21 (528666)

CRISPY DUCK GYOZAS



Dish ID	1343939

Ingredients

120 g	Product	11435981	AJINOMOTO DUCK GYOZA 20G
3 fluid oz	Recipe	1912232	soy and ginger dipping sauce
10 g	Recipe	1727792	asian pickles
10 g	Recipe	560524	Pickled cucumber
2 g	Recipe	1822337	pickled chilli
1 g	Product	435734	Coriander : Micro

Number of Products: 21

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Last Updated:
Most recent item added: 21/09/2026 10:13:19 (435734)
Dish details last updated: 21/09/2026 22:40:21

PICKLED CHILLI

SUB RECIPE FOR: CRISPY DUCK GYOZAS

Recipe ID	1822337
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 ml	Recipe	1729173	pickling vinegar
12 each	Product	1582982	Chillies : Red

Number of Products: 3

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Last Updated:
Most recent item change: 12/05/2026 14:16:33 (1582982)
Most recent item added: 12/05/2026 14:16:23 (1582982)

PICKLED CUCUMBER

SUB RECIPE FOR: CRISPY DUCK GYOZAS

Recipe ID	560524
Recipe Amount	150 g
Production Amount	150 g

Ingredients

1 portion	Product	4820214	Cucumber
25 ml	Recipe	1729173	pickling vinegar

Number of Products: 3

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Last Updated:
Most recent item change: 21/09/2026 10:15:00 (1729173)
Most recent item added: 21/09/2026 10:14:46 (1729173)

ASIAN PICKLES

SUB RECIPE FOR: CRISPY DUCK GYOZAS

Recipe ID	1727792
Recipe Amount	900 g
Production Amount	900 g

Ingredients

500 g	Recipe	1727789	pickled red cabbage
200 g	Product	465054	Carrots : Large
100 g	Recipe	560514	Chopped spring onions
40 g	Product	201099	Coriander

Number of Products: 6

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Last Updated:
Most recent item change: 22/01/2026 17:34:11 (201099)
Most recent item added: 22/01/2026 17:33:45 (201099)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each	Product	4820190	Spring onion

Number of Products: 1

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Last Updated:
Most recent item change: 11/04/2021 14:49:57 (4820190)
Most recent item added: 02/07/2020 15:32:09 (4820190)

PICKLED RED CABBAGE

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	1727789
Recipe Amount	1000 g
Production Amount	1000 g

Ingredients

1.3 kg	Product	206407	Cabbage : Red
600 ml	Product	195739	White Wine Vinegar
450 g	Product	200592	Caster Sugar

Number of Products: 3

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 22/01/2026 17:30:55 (200592)
Most recent item added: 22/01/2026 17:30:40 (200592)

SOY AND GINGER DIPPING SAUCE

SUB RECIPE FOR: CRISPY DUCK GYOZAS

Recipe ID	1912232
Recipe Amount	600 ml
Production Amount	600 ml

Ingredients

350 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
150 ml	Recipe	528666	Tap water
75 ml	Product	213018	Toasted Sesame Oil
10 g	Product	407660	Garlic : Peeled
10 g	Product	1796262	Ginger Root : Fresh
2 g	Product	4760238	Chilli Flakes
30 g	Product	2833229	Caster Sugar : Catering
20 ml	Product	274959	Rice Vinegar

Number of Products: 7

Method

warm soy, water , sugar and vinegar until sugar has dissolved.

Add garlic , ginger , chilli flakes and sesame oil.

leave to infuse for 15 mins.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/09/2026 11:16:11 (274959)

HOUSE BREADS (PARFAIT , CHUTNEY)

Dish ID	1343601

Ingredients

1 portion	Recipe	1913945	ciabatta portion
3 oz	Recipe	1724860	whipped liver parfait
3 oz	Product	1994416	Mr Pitchfork : Caramelised Red Onion Chutney

Number of Products: 6

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 19/09/2026 14:25:35 (1994416)
Most recent item added: 19/09/2026 14:25:09 (1994416)
Dish details last updated: 21/09/2026 21:17:25

WHIPPED LIVER PARFAIT

SUB RECIPE FOR: HOUSE BREADS (PARFAIT , CHUTNEY)

Recipe ID	1724860
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

1 kg	Product	200241	Chicken Liver
400 ml	Product	198337	Milk Semi Skimmed
10 g	Product	833734	Thyme
20 g	Product	407660	Garlic : Peeled

Number of Products: 4

Method

crush garlic cloves and add to milk with the thyme.

bring to boil and remove from heat and leave to cool / infuse.

trim ends of liver parfait stick and scrape off any jelly.

break up parfait and add to blender.

remove thyme and garlic from milk and discard.

start blending parfait and slowly adding milk until all incorporated and smooth.

place in piping bags and leave in fridge to set.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 20/01/2026 09:22:03 (407660)

CIABATTA PORTION

SUB RECIPE FOR: HOUSE BREADS (PARFAIT , CHUTNEY)

Recipe ID	1913945
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

1 each	Product	5403568	Ciabatta Roll : Oblong

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 19/09/2026 14:22:44 (5403568)

MARINATED OLIVES



Dish ID	1210091

Ingredients

120 g	Recipe	1713359	olives

Number of Products: 8

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 22/01/2026 16:43:08 (1713359)
Most recent item added: 22/01/2026 16:42:54 (1713359)
Dish details last updated: 21/09/2026 21:42:10

OLIVES

SUB RECIPE FOR: MARINATED OLIVES

Recipe ID	1713359
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

2.5 kg	Product	2574869	Chefs Brigade Green Pitted Olives : 340-370
2.5 kg	Product	2438938	Black Pitted Olives : 340-370
3 each	Product	5403091	Prima : Lemon : Small : (ESP)
50 g	Product	2174423	Fresh Delight : Garlic : Peeled
50 g	Product	833734	Thyme
50 g	Product	817908	Rosemary
1 each	Product	2059492	Basil : Green : Sweet
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 8

Method

remove olives from brine and rinse.

slice lemon, garlic and chop herbs.

mix well and cover with the oil and leave to marinate.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 11:01:03 (8718407)

MINI CHORIZO



Dish ID	1210072

Ingredients

10 g	Product	222917	Squeezy : Honey
110 g	Recipe	1713302	cooked mini chorizo
5 g	Product	8015519	Crispy Onions
1 g	Product	3889500	Parsley : Dried

Number of Products: 8

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Last Updated:
Most recent item change: 22/01/2026 16:44:13 (3889500)
Most recent item added: 22/01/2026 16:41:07 (3889500)
Dish details last updated: 21/09/2026 21:30:23

COOKED MINI CHORIZO

SUB RECIPE FOR: MINI CHORIZO

Recipe ID	1713302
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

2 kg	Product	10471211	Chorizo : Raw : Mini
750 ml	Product	909442	Red : Cooking Wine : Premium
100 g	Product	407660	Garlic : Peeled
350 g	Product	222917	Squeezy : Honey
20 g	Product	833734	Thyme

Number of Products: 5

Method

Separate chorizo links and add to gastro tray.

add rest of ingredients and mix well.

cover with a lid and bake at 180 for 20 mins.

leave to cool in liquid before portioning.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 09:41:22 (833734)

SEAFOOD COCKTAIL



Dish ID	1343978

Ingredients

100 g	Recipe	1911354	seafood rillette mix
15 g	Product	4998573	Merchant Gourmet Sunblush Tomato
10 g	Recipe	1911357	lobster mayo
10 g	Recipe	1729002	prepped gem lettuce
15 g	Recipe	1726114	sourdough croutes
5 ml	Recipe	1824616	herb oil
2 g	Recipe	1845502	pickled shallot rings

Number of Products: 28

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Last Updated:
Most recent item added: 21/09/2026 11:22:37 (1845502)
Dish details last updated: 21/09/2026 22:35:14

HERB OIL

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1824616
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

100 g	Product	817912	Parsley : Flat Leaf
50 g	Product	201105	Dill
50 g	Product	2078483	Chives
1.2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 4

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Allergen Disclaimer:

Last Updated:
Most recent item change: 14/05/2026 14:25:46 (8718407)
Most recent item added: 14/05/2026 14:25:38 (8718407)

SOURDOUGH CROUTES

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1726114
Recipe Amount	600 g
Production Amount	600 g

Ingredients

650 g	Product	7871376	Delifrance Sourdough Bloomer : Fully Baked

Number of Products: 1

Method

thinly slice sourdough.

season with oil slat and pepper and bake it oven until golden and crisp.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/01/2026 12:59:59 (7871376)

LOBSTER MAYO

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1911357
Recipe Amount	600 g
Production Amount	600 g

Ingredients

500 ml	Product	711270	Mayonnaise : Zafron
15 g	Product	839907	Paprika
5 g	Product	375546	Cayenne Pepper
50 g	Product	680566	Essential Cuisine Lobster Glace
25 g	Product	201105	Dill
25 g	Product	201093	Chervil
1 each	Product	198016	Lemon

Number of Products: 7

Method

add all ingredients together , mix well and season with the lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 12:37:04 (198016)
Most recent item added: 16/09/2026 12:36:02 (198016)

SEAFOOD RILLETTE MIX

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1911354
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

250 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
500 g	Recipe	1911373	cooked and flaked salmon
350 g	Product	6794014	Prawns - King : 26/30 : Raw, Peeled & Deveined : INDYS ARTIC
200 g	Recipe	1729002	prepped gem lettuce
700 g	Recipe	1911357	lobster mayo

Number of Products: 11

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 12:49:37 (1911373)
Most recent item added: 16/09/2026 12:49:07 (1911373)

COOKED AND FLAKED SALMON

SUB RECIPE FOR: SEAFOOD RILLETTE MIX

Recipe ID	1911373
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1.3 kg	Recipe	1760048	side of salmon

Number of Products: 1

Method

cut trimmed side of salmon in to 4 pieces.

place on baking tray lined with grease proof paper.

season salmon with salt and pepper and bake at 180 for 8 to 10 mins until just cooked.

leave to cool before flaking.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 12:46:38 (1760048)

SIDE OF SALMON

SUB RECIPE FOR: COOKED AND FLAKED SALMON

Recipe ID	1760048
Recipe Amount	1.3 kg
Production Amount	1.3 kg

Ingredients

1.6 kg	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 26/02/2026 12:03:14 (1532754)
Most recent item added: 26/02/2026 12:02:48 (1532754)

SPICED CAULIFLOWER SOUP



Dish ID	1343946

Ingredients

220 ml	Recipe	1909778	spiced cauliflower soup
5 ml	Recipe	1827553	curry oil (boot)
1 g	Recipe	1694376	toasted sesame seeds
2 oz	Recipe	1823492	whipped butter (boot)
0.5 portion	Recipe	1913945	ciabatta portion
1 g	Product	201099	Coriander
20 g	Recipe	668418	Onion bhaji mix (Boot)

Number of Products: 28

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Last Updated:
Most recent item change: 21/09/2026 10:30:31 (668418)
Most recent item added: 21/09/2026 10:30:12 (668418)
Dish details last updated: 21/09/2026 22:31:28

ONION BHAJI MIX (BOOT)

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

Recipe ID	668418
Recipe Amount	300 g
Production Amount	300 g

Ingredients

300 g	Product	206417	Onions : Spanish
100 g	Product	275134	OwnGram Flour
15 g	Product	1379840	Table Salt
2 g	Product	192267	Baking Powder
2 g	Product	367750	Chilli Powder
2 g	Product	2509497	Haldi Turmeric : Ground
0.5 each	Product	2174713	Coriander : .
5 g	Product	223989	Cumin : ground
5 g	Product	894090	Coriander : ground

Number of Products: 9

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 10:29:25 (894090)
Most recent item added: 21/09/2026 10:28:25 (894090)

WHIPPED BUTTER (BOOT)

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

Recipe ID	1823492
Recipe Amount	1450 g
Production Amount	1450 g

Ingredients

1000 g	Product	2191203	Butter Unsalted : Cuisine
75 ml	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 2

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 13/05/2026 14:38:06 (8718407)
Most recent item added: 13/05/2026 14:37:55 (8718407)

CURRY OIL (BOOT)

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

Recipe ID	1827553
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
100 g	Product	782673	Curry Powder : Mild
20 g	Product	2509497	Haldi Turmeric : Ground

Number of Products: 3

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Allergen Disclaimer:

Last Updated:
Most recent item change: 18/05/2026 23:44:54 (2509497)
Most recent item added: 18/05/2026 23:44:45 (2509497)

SPICED CAULIFLOWER SOUP

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

Recipe ID	1909778
Recipe Amount	5 ltr
Production Amount	5 ltr

Ingredients

1 kg	Product	206417	Onions : Spanish
150 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
10 g	Product	223989	Cumin : ground
10 g	Product	2680679	WP : Garam Masala
30 g	Product	3562857	Madras Curry Powder
2 g	Product	3890035	Curry Leaves : Dried
1 ltr	Recipe	528666	Tap water
30 g	Product	6572652	Vegetable : Stock powder
2.84 kg	Product	10842381	Coconut Milk : 18%
2.5 kg	Product	9131521	Caterforce Cauliflower

Number of Products: 10

Method

add sliced onion , chopped garlic and thyme to pan and sweat until softened.

add spices and curry leaves and cook for a further 5 mins.

chop cauli down to small pieces and add to pan , stirring to coat in spices.

add water and vegetable stock powder and simmer for 10 mins.

add coconut milk and simmer until cauli is soft.

blend until smooth and pass.

season with salt and lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 14/09/2026 13:56:43 (9131521)

SZECHUAN PORK BITES



Dish ID	1343976

Ingredients

180 g	Recipe	1703494	cooked pork belly
10 g	Recipe	1694369	chopped spring onions
2 g	Recipe	1694376	toasted sesame seeds
1 g	Product	435734	Coriander : Micro
100 ml	Recipe	1912256	szechuan glaze

Number of Products: 13

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 11:19:43 (1703494)
Most recent item added: 21/09/2026 11:18:34 (1912256)
Dish details last updated: 21/09/2026 22:39:03

SZECHUAN GLAZE

SUB RECIPE FOR: SZECHUAN PORK BITES

Recipe ID	1912256
Recipe Amount	1.2 ltr
Production Amount	1.2 ltr

Ingredients

1 ltr	Product	5300865	Tamari Soy Sauce : Gluten Free
100 g	Product	2833229	Caster Sugar : Catering
45 ml	Product	8924629	KNORR BD SZECHUAN SAUCE CONCENTRATE
80 ml	Product	274959	Rice Vinegar
10 g	Product	4760238	Chilli Flakes
25 g	Product	407660	Garlic : Peeled
30 g	Product	1796262	Ginger Root : Fresh
20 g	Product	390510	Brown & Polson Cornflour

Number of Products: 8

Method

add all ingredients to pan and bring to a simmer , add cornflour and bring to the boil.

cook for 2 mins then chill.

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Last Updated:
Most recent item change: 17/09/2026 11:26:02 (390510)
Most recent item added: 17/09/2026 11:25:44 (390510)

COOKED PORK BELLY

SUB RECIPE FOR: SZECHUAN PORK BITES

Recipe ID	1703494
Recipe Amount	4000 g
Production Amount	4000 g

Ingredients

5 kg	Product	707001	Belly : Whole : Trimmed : Butchered

Number of Products: 1

Method

keep belly pork in vac pac that the butcher sends in.

place straight in the steamer at 82 degrees and cook overnight for 10 hours.

press in fridge to cool.

once chilled trim the pork up and retain all the trim for the pasta dish.

dice the rest up for pork bites starter.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 10/12/2025 09:35:38 (707001)
Most recent item added: 10/12/2025 09:34:09 (707001)

TRUFFLE HONEY BAKED CAMEMBERT

Dish ID	1210088

Ingredients

250 g	Product	200132	President Camembert
4 oz	Recipe	1713454	red onion chutney
5 ml	Product	1857627	Truffle Oil White
10 g	Product	222917	Squeezy : Honey
2 portion	Recipe	1913945	ciabatta portion

Number of Products: 11

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Allergines stated on this recipe card cannot be guaranteed

Last Updated:
Most recent item change: 21/09/2026 10:03:49 (1913945)
Most recent item added: 21/09/2026 10:03:39 (1913945)
Dish details last updated: 21/09/2026 20:17:47

RED ONION CHUTNEY

SUB RECIPE FOR: TRUFFLE HONEY BAKED CAMEMBERT

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.

Critical Control Points (CCP)

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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)

VEGETABLE SPRING ROLLS

Dish ID	1292768

Ingredients

5 g	Recipe	560514	Chopped spring onions
2 g	Recipe	1694376	toasted sesame seeds
60 g	Product	4038594	Vegetable Spring Rolls : Mini
3 fluid oz	Recipe	1914429	nam jim dipping sauce

Number of Products: 10

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 10:05:35 (1914429)
Most recent item added: 21/09/2026 10:05:27 (1914429)
Dish details last updated: 21/09/2026 21:44:11

NAM JIM DIPPING SAUCE

SUB RECIPE FOR: VEGETABLE SPRING ROLLS

Recipe ID	1914429
Recipe Amount	1.2 ltr
Production Amount	1.2 ltr

Ingredients

60 g	Product	210332	Palm Sugar
5 each	Product	4113174	Green Chillies
50 g	Product	201099	Coriander
100 ml	Product	4416748	Lime Juice : 100% Natural
1 ltr	Product	7637635	Thai Sweet Chilli Sauce
20 g	Product	1379840	Table Salt

Number of Products: 6

Method

grate palm sugar and slice chilli and add to blender with coriander.

blitz to a paste then add sweet chilli and lime juice.

blitz again and season with salt.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/09/2026 09:44:59 (1379840)