Bespoke Inns

Dish Specification

BLACK FOREST CHEESECAKE (FAYRE 26)



Dish ID	1364849

Ingredients

1 ptns	Recipe	1845653	chocolate cheesecake
30 g	Recipe	1845677	amaretto mascarpone
20 g	Product	2792676	Amarena Cherries : Black
5 g	Product	191988	Pistachio Nuts
60 ml	Product	4716059	Petrams Black Cherry : Sorbet
1 g	Product	719522	Micro : Red vein sorrell

Number of Products: 17

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 12/11/2026 23:51:29 (719522)
Dish details last updated: 12/11/2026 23:52:41

AMARETTO MASCARPONE

SUB RECIPE FOR: BLACK FOREST CHEESECAKE (FAYRE 26)

Recipe ID	1845677
Recipe Amount	1.2 kg
Production Amount	1.2 kg

Ingredients

1 kg	Product	3448195	Country Range Mascarpone
70 g	Product	2087050	Icing Sugar : (Plastic Wrapped)
8 g	Product	5467627	Vanilla : Paste
200 ml	Product	3268824	Double Cream
50 ml	Product	2218290	Disaronno Amaretto

Number of Products: 5

Method

add all ingredients to mixer and whip until smooth and thick.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 05/11/2026 12:38:16 (2218290)
Most recent item added: 11/06/2026 15:53:29 (2218290)

CHOCOLATE CHEESECAKE

SUB RECIPE FOR: BLACK FOREST CHEESECAKE (FAYRE 26)

Recipe ID	1845653
Recipe Amount	12 ptns
Production Amount	12 ptns

Ingredients

250 g	Product	509292	McVities Digestive Biscuits
150 g	Product	2191203	Butter Unsalted : Cuisine
10 g	Product	10541918	COCOA POWDER (22-24% FAT)
450 g	Product	2313534	Callebaut Callets : Dark Chocolate : 53.8%
375 ml	Product	3268824	Double Cream
45 g	Product	10541918	COCOA POWDER (22-24% FAT)
600 g	Product	210010	Soft Cream Cheese : Full Fat
150 g	Product	2833229	Caster Sugar : Catering

Number of Products: 8

Method

put 150g butter and 10g of the cocoa powder in a pan and melt.

place 250g of digestives in blender and blitz , mix thru melted cocoa butter.

line bottom of cheesecake tin with parchment and spread out biscuit mix , pressing flat and level.

bake the base for 6 mins at 160c, smooth out again and leave to set.

for the mix put 450g of the chocolate and 75ml of the cream in a tub and microwave until melted.

Add the cream cheese , cocoa powder and sugar to the blender and blend until smooth.

place cream cheese mix in the bowl of the mixer and fold in the melted chocolate mix.

whip the remaining 300ml of cream to soft peaks and fold through rest of mix.

mix everything in the mixer for 2 mins or until smooth.

spoon in to cheesecake tin and spread flat and smooth with a warm pallet knife , then place in fridge to set.

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Last Updated:
Most recent item added: 11/06/2026 15:41:03 (2833229)

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: 12/11/2026 23:25:13

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)

CHRISTMAS PUDDING (FAYRE 26)



Dish ID	1364846

Ingredients

140 g	Product	10355850	Matthew Walker Christmas Pudding : with Alcohol : Catering
60 ml	Product	524506	Yorvale : Vanilla : Dairy Ice Cream
50 ml	Recipe	1946165	brandy caramel

Number of Products: 6

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Last Updated:
Most recent item added: 12/11/2026 23:38:42 (1946165)
Dish details last updated: 12/11/2026 23:40:02

BRANDY CARAMEL

SUB RECIPE FOR: CHRISTMAS PUDDING (FAYRE 26)

Recipe ID	1946165
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

1 kg	Product	2833229	Caster Sugar : Catering
350 g	Product	2191203	Butter Unsalted : Cuisine
1 ltr	Product	3268824	Double Cream
50 ml	Product	2177850	Cooking Brandy : 30%

Number of Products: 4

Method

caramelise sugar in pan until nicely golden and fully dissolved.

whisk in diced butter a bit at a time.

slowly add cream whisking continuously.

bring to boil then remove from heat.

whisk in brandy and leave to cool.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 04/11/2026 13:17:34 (2177850)

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: 12/11/2026 23:38:17

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

Critical Control Points (CCP)

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

WHITE CHOCOLATE AND COCONUT PANNA COTTA (FAYRE 26)



Dish ID	1364853

Ingredients

150 ml	Recipe	1946211	white chocolate and coconut panna cotta
30 ml	Recipe	1952064	Passion fruit jelly (boot)
30 g	Recipe	1715302	mango dressing
60 ml	Product	2164063	Petrams : Mango Sorbet
0.1 each	Product	4766048	ELDER Meringue Nests

Number of Products: 13

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Last Updated:
Most recent item added: 12/11/2026 23:45:39 (4766048)
Dish details last updated: 12/11/2026 23:47:21

MANGO DRESSING

SUB RECIPE FOR: WHITE CHOCOLATE AND COCONUT PANNA COTTA (FAYRE 26)

Recipe ID	1715302
Recipe Amount	450 g
Production Amount	450 g

Ingredients

2 each	Product	2189754	Mango : Ready to Eat : (Dom)
4 each	Product	198089	Passionfruit

Number of Products: 2

Method

peel and destone mangos.

cut flesh into neat dice.

scoop out passionfruit seeds and mix through mango.

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Last Updated:
Most recent item added: 07/01/2026 10:19:32 (198089)

PASSION FRUIT JELLY (BOOT)

SUB RECIPE FOR: WHITE CHOCOLATE AND COCONUT PANNA COTTA (FAYRE 26)

Recipe ID	1952064
Recipe Amount	1.5 ltr
Production Amount	1.5 ltr

Ingredients

1 kg	Product	2388469	Ponthier Passion Fruit
40 g	Product	2347781	Gelatine : Bronze leaf
280 ml	Recipe	528666	Tap water
280 g	Product	2833229	Caster Sugar : Catering

Number of Products: 3

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Last Updated:
Most recent item change: 12/11/2026 23:42:53 (2388469)
Most recent item added: 12/11/2026 23:42:04 (2833229)

WHITE CHOCOLATE AND COCONUT PANNA COTTA

SUB RECIPE FOR: WHITE CHOCOLATE AND COCONUT PANNA COTTA (FAYRE 26)

Recipe ID	1946211
Recipe Amount	3.5 ltr
Production Amount	3.5 ltr

Ingredients

1600 ml	Product	861026	Milk : Coconut
1.6 ltr	Product	3268824	Double Cream
300 g	Product	1084776	Caster Sugar
20 g	Product	5467627	Vanilla : Paste
40 g	Product	192292	Leaf Gelatine : Bronze
400 g	Product	4332202	Casa Luker Nevado : White Chocolate : 34.5%

Number of Products: 6

Method

place milk, cream, sugar and vanilla in pan and gently heat until sugar is dissolved.

soak the 12 gelatine leaves in cold water until soft then squeeze out any excess water.

add to cream mix with white chocolate and mix until dissolved.

pass thru chinois and leave to cool to room temp.

set in glasses at 150g a portion.

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Last Updated:
Most recent item change: 11/11/2026 12:38:08 (861026)
Most recent item added: 04/11/2026 13:43:43 (4332202)