Bespoke Inns

Dish Specification

NORDIC SALAD BOWL



Dish ID	1369793

Ingredients

50 g	Product	1461651	Mixed Baby Leaf : Bistro Bag
100 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
100 g	Product	4072326	Avocado Smash : Seasoned
65 g	Recipe	1942539	cucumber
20 g	Recipe	628751	pickled red onion
10 g	Recipe	1930039	toasted pumpkin seeds (boot)
25 g	Recipe	1942344	pico de gallo
5 g	Product	630116	Lilliput Capers : Mini
1 ptns	Recipe	1820295	soft boiled eggs

Number of Products: 15

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 12/11/2026 23:15:04 (1820295)
Most recent item added: 12/11/2026 23:14:54 (1820295)
Dish details last updated: 13/11/2026 12:00:58

SOFT BOILED EGGS

SUB RECIPE FOR: NORDIC SALAD BOWL

Recipe ID	1820295
Recipe Amount	10 ptns
Production Amount	10 ptns

Ingredients

5 each	Product	2227623	Eggs : Medium

Number of Products: 1

Method

bring a pan of water to the boil.

gently add eggs and boil for 6 mins.

remove eggs and place straight in to ice water.

once cool peel off shells and cut in half ready for service.

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Last Updated:
Most recent item added: 09/05/2026 12:44:28 (2227623)

PICO DE GALLO

SUB RECIPE FOR: NORDIC SALAD BOWL

Recipe ID	1942344
Recipe Amount	200 g
Production Amount	200 g

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Allergen Disclaimer:

Last Updated:

TOASTED PUMPKIN SEEDS (BOOT)

SUB RECIPE FOR: NORDIC SALAD BOWL

Recipe ID	1930039
Recipe Amount	100 g
Production Amount	100 g

Ingredients

100 g	Product	2168191	Whitworths Pumpkin Seeds
20 ml	Product	8718407	KTC Vegetable Oil : Soya Bean
20 g	Recipe	1713351	garlic butter
2 g	Product	2219987	Maldon Sea Salt : Smoked

Number of Products: 7

Method

add oil to frying pan and heat up.

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

foam butter and cook until seeds start popping.

season with the salt and drain on to jay cloths.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 13/10/2026 12:07:42 (2219987)

GARLIC BUTTER

SUB RECIPE FOR: TOASTED PUMPKIN SEEDS (BOOT)

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)

PICKLED RED ONION

SUB RECIPE FOR: NORDIC SALAD BOWL

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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Allergen Disclaimer:

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

CUCUMBER

SUB RECIPE FOR: NORDIC SALAD BOWL

Recipe ID	1942539
Recipe Amount	300 g
Production Amount	300 g

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

HOUSE BURGER



Dish ID	1210137

Ingredients

170 g	Product	8871844	Beef Burger : Gourmet : Gluten Free : Gas Flushed
25 g	Product	1875269	Kerrymaid Cheese Slices : 112 Slices
72 g	Product	2054239	White : Brioche : Glazed : Sliced Burger Bun
10 g	Product	2035296	Dill Style : Gherkins : (Pickled)
10 g	Recipe	1694366	chipotle mayo / burger sauce
8 g	Recipe	1729002	prepped gem lettuce
1 portion	Recipe	1729125	silver pot of fries
4 oz	Recipe	528663	Coleslaw 1.2kg

Number of Products: 12

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Last Updated:
Most recent item change: 12/11/2026 23:59:37 (8871844)
Most recent item added: 12/11/2026 23:59:19 (8871844)
Dish details last updated: 13/11/2026 12:01:17

COLESLAW 1.2KG

SUB RECIPE FOR: HOUSE BURGER

Recipe ID	528663
Recipe Amount	1.2 kg
Production Amount	1.2 kg

Ingredients

1 kg	Product	4002059	Coleslaw : prep
2 g	Product	436767	Poppy Seeds : Info: Blue
200 ml	Product	2666909	Vegan : Mayonnaise

Number of Products: 3

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Last Updated:
Most recent item change: 24/01/2026 15:06:15 (2666909)
Most recent item added: 25/02/2021 11:58:47 (2666909)

CHIPOTLE MAYO / BURGER SAUCE

SUB RECIPE FOR: HOUSE BURGER

Recipe ID	1694366
Recipe Amount	2300 g
Production Amount	2300 g

Ingredients

500 g	Product	3414169	Chipotle Ketchup
300 g	Product	2050658	Value : Tomato Ketchup : Ecatering
1.5 ltr	Product	195467	Mayonnaise

Number of Products: 3

Method

1. add all ingredients to bowl and whisk until fully incorporated.

Mis en Place

label according to company policy, store in 4 litre tub in the fridge and keep a squeezy bottle on section

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Allergen Disclaimer:

Last Updated:
Most recent item added: 22/11/2025 11:31:16 (195467)

PORK LOIN STEAK (FAYRE 26)



Dish ID	1364827

Ingredients

283 g	Product	706993	Pork : Loin Steak : 10oz
150 g	Recipe	1713377	mash
35 g	Recipe	1946091	Black pudding croquette
0.5 ptns	Recipe	636811	panne mix
20 g	Recipe	1952014	pickled pear
80 ml	Recipe	1952025	pancetta and smoked bacon sauce
45 g	Recipe	1952171	shredded sprouts

Number of Products: 31

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Last Updated:

Most recent item change: 13/11/2026 11:26:55 (1952171)

Most recent item added: 13/11/2026 10:34:40 (1952171)

Dish details last updated: 13/11/2026 11:26:55

SHREDDED SPROUTS

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

Recipe ID	1952171
Recipe Amount	800 g
Production Amount	800 g

Ingredients

1000 g	Product	2150159	BRUSSEL SPROUTS **LARGE** : .

Number of Products: 1

Method

remove base and outer leaves from sprouts and finely slice.

blanche in boiling salted water for 2 mins then chill in ice water.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 13/11/2026 10:32:37 (2150159)
Most recent item added: 13/11/2026 10:31:14 (2150159)

PANCETTA AND SMOKED BACON SAUCE

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

Recipe ID	1952025
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients

250 g	Product	764719	Lardons : Pancetta : Smoked
400 g	Product	1020453	Bacon : Smoked : Minced
120 g	Product	2191203	Butter Unsalted : Cuisine
150 g	Product	206417	Onions : Spanish
10 g	Product	833734	Thyme
15 g	Product	407660	Garlic : Peeled
375 ml	Product	7644442	Vidriada Airen
2 ltr	Product	3268824	Double Cream
30 g	Product	2095670	Essential Cuisine Chicken Stock : Powder
40 ml	Product	351343	Dijon Mustard
15 g	Product	390510	Brown & Polson Cornflour
5 g	Product	3889500	Parsley : Dried

Number of Products: 12

Method

add pancetta to wide based pan and start to render , add smoked bacon mince and continue cooking.

add butter and cook pancetta and mince in the foaming butter until starting to colour and crisp up.

add finely diced onion , chopped time and grated garlic and sweat until soft.

add white wine and reduce by 2/3rds.

add cream and bring to boil.

add chicken powder and simmer until reduced by 1/3rd.

add splash of water to cornflour and mix to paste , add to pan and bring back to simmer.

whisk in mustard and parsley and remove from heat.

season to taste with salt and pepper.

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Last Updated:
Most recent item added: 12/11/2026 21:59:25 (3889500)

PICKLED PEAR

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

Recipe ID	1952014
Recipe Amount	500 g
Production Amount	500 g

Ingredients

4 each	Product	2018832	Pear Conference
300 ml	Product	2176160	Cider Vinegar : CK
200 g	Product	442597	Granulated Sugar
2 g	Product	1357454	Sosa Ascorbic Acid

Number of Products: 4

Method

place all pickle ingredients in a pan and heat until sugar is dissolved then leave to cool.

peel, core and half the apples then cut each half into 4 segments.

place segments in jar/ vac pac and pour over pickle , seal and leave until needed.

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Last Updated:
Most recent item change: 12/11/2026 21:33:23 (1357454)
Most recent item added: 12/11/2026 21:31:31 (1357454)

PANNE MIX

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

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)

BLACK PUDDING CROQUETTE

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

Recipe ID	1946091
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

900 g	Product	436915	Pork Sausage Meat
700 g	Product	3049091	Bury : Black Pudding Stick
10 g	Product	833734	Thyme
10 g	Product	201133	Sage
30 g	Product	6810335	Dijon Mustard
50 g	Product	195549	Drivers Apple Sauce

Number of Products: 6

Method

add all ingredients to mixer and beat together.

season with salt and pepper.

weigh out in to 35g balls ready to panne.

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Last Updated:
Most recent item added: 04/11/2026 12:04:52 (195549)

MASH

SUB RECIPE FOR: PORK LOIN STEAK (FAYRE 26)

Recipe ID	1713377
Recipe Amount	6000 g
Production Amount	6000 g

Ingredients

5 kg	Product	198797	Mashed Potato
500 g	Product	2766972	Unsalted Butter
1125 ml	Product	198337	Milk Semi Skimmed

Number of Products: 3

Method

add mash pellets to gastro tray and cover with a lid.

place in steamer for 20 mins or until pellets are hot.

once hot add pellets to pan and start to work in milk and cold diced butter.

continue until smooth and milk and butter incorporated.

season with salt to taste.

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Last Updated:
Most recent item added: 05/01/2026 11:25:59 (198337)

ROAST TURKEY (FAYRE 26)



Dish ID	1364825

Ingredients

1 ptns	Recipe	1952165	turkey portion (130g)
1 ptns	Recipe	1952247	cranberry stuffing portion
120 g	Product	10875892	Steamed Sunday potatoes 10kg CPK
25 g	Product	1866298	Pigs in Blankets : Uncooked
50 g	Product	11097831	Carrots - Peeled and Halved (Speciality)
50 g	Product	10464799	Parsnip - Halved
80 ml	Product	7594613	CPK Gravy
70 g	Recipe	1729200	greens

Number of Products: 14

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Last Updated:
Most recent item added: 13/11/2026 12:20:07 (1729200)
Dish details last updated: 13/11/2026 12:20:36

GREENS

SUB RECIPE FOR: ROAST TURKEY (FAYRE 26)

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

CRANBERRY STUFFING PORTION

SUB RECIPE FOR: ROAST TURKEY (FAYRE 26)

Recipe ID	1952247
Recipe Amount	10 ptns
Production Amount	10 ptns

Ingredients

1 Rolls	Recipe	1190386	Stuffing xmas Fayre

Number of Products: 4

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 13/11/2026 11:43:23 (1190386)

STUFFING XMAS FAYRE

SUB RECIPE FOR: CRANBERRY STUFFING PORTION

Recipe ID	1190386
Recipe Amount	54 Rolls
Production Amount	54 Rolls

Ingredients

18160 g	Product	436915	Pork Sausage Meat
2 kg	Product	1020453	Bacon : Smoked : Minced
3 kg	Product	194679	Stuffing Mix : Sage & Onion
1 kg	Product	815072	Dried Cranberries : Cranberries

Number of Products: 4

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Last Updated:
Most recent item change: 13/11/2026 11:31:02 (815072)
Most recent item added: 07/12/2023 12:05:34 (815072)

TURKEY PORTION (130G)

SUB RECIPE FOR: ROAST TURKEY (FAYRE 26)

Recipe ID	1952165
Recipe Amount	12 ptns
Production Amount	12 ptns

Ingredients

1 pack	Product	11662358	Xmas fair Turkey Breast

Number of Products: 1

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Last Updated:
Most recent item added: 13/11/2026 10:15:25 (11662358)

SMOKED HADDOCK (FAYRE 26)



Dish ID	1364826

Ingredients

150 g	Recipe	1727842	crushed potatoes
1 ptns	Recipe	1826234	smoked haddock portion
50 ml	Product	5107009	(MP) Essential Signature Hollandaise Sauce
30 ml	Recipe	1952272	fish stock
20 g	Recipe	1952266	tartar mix
50 g	Product	273960	Broccoli : Tenderstem
5 ml	Product	11632129	LEMON ZEST EXTRA VIRGIN OLIVE OIL
1 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 16

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Last Updated:
Most recent item added: 13/11/2026 12:06:25 (2026218)
Dish details last updated: 13/11/2026 12:07:22

TARTAR MIX

SUB RECIPE FOR: SMOKED HADDOCK (FAYRE 26)

Recipe ID	1952266
Recipe Amount	400 g
Production Amount	400 g

Ingredients

280 g	Product	2067591	Shallots Banana : XL : Long : UK
60 g	Product	630116	Lilliput Capers : Mini
60 g	Product	2035296	Dill Style : Gherkins : (Pickled)
1 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 4

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Allergen Disclaimer:

Last Updated:
Most recent item change: 13/11/2026 12:02:04 (5403091)
Most recent item added: 13/11/2026 12:01:49 (5403091)

FISH STOCK

SUB RECIPE FOR: SMOKED HADDOCK (FAYRE 26)

Recipe ID	1952272
Recipe Amount	500 ml
Production Amount	500 ml

Ingredients

500 ml	Recipe	528666	Tap water
20 g	Product	4332452	Essential Cuisine Fish Stock Mix

Number of Products: 1

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Allergen Disclaimer:

Last Updated:
Most recent item change: 13/11/2026 12:03:52 (4332452)
Most recent item added: 13/11/2026 12:03:40 (4332452)

SMOKED HADDOCK PORTION

SUB RECIPE FOR: SMOKED HADDOCK (FAYRE 26)

Recipe ID	1826234
Recipe Amount	20 ptns
Production Amount	20 ptns

Ingredients

3 kg	Product	1086701	Haddock : Fillets : Naturally smoked

Number of Products: 1

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/05/2026 13:54:17 (1086701)
Most recent item added: 16/05/2026 13:53:08 (1086701)

CRUSHED POTATOES

SUB RECIPE FOR: SMOKED HADDOCK (FAYRE 26)

Recipe ID	1727842
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

2 kg	Product	2152903	POT.WASH.MIDS-30/40MM CHARLOTTE : .
10 g	Product	10709076	Caterfood Wholegrain Mustard
60 g	Product	206385	Parsley : Curly
50 g	Product	2078483	Chives
250 g	Product	2067591	Shallots Banana : XL : Long : UK
25 g	Product	407660	Garlic : Peeled

Number of Products: 6

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Last Updated:
Most recent item change: 22/02/2026 20:53:31 (10709076)
Most recent item added: 22/01/2026 18:24:19 (407660)

TRUFFLED WILD MUSHROOM TAGLIATELLE (FAYRE 26)



Dish ID	1364844

Ingredients

220 g	Recipe	1952255	Vegan tagliatelle
220 ml	Recipe	1946149	vegan wild mushroom sauce
15 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	10843791	CRISPY ONIONS GLUTEN FREE
2 g	Product	307623	Micro Salad : Parsley

Number of Products: 16

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Last Updated:
Most recent item added: 13/11/2026 11:55:14 (307623)
Dish details last updated: 13/11/2026 11:56:26

VEGAN WILD MUSHROOM SAUCE

SUB RECIPE FOR: TRUFFLED WILD MUSHROOM TAGLIATELLE (FAYRE 26)

Recipe ID	1946149
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

700 g	Product	221806	Onions : Cooking
70 g	Product	407660	Garlic : Peeled
25 g	Product	833734	Thyme
2 kg	Product	900375	Mushrooms : Chestnut
1 kg	Product	2415059	Mushrooms : Exotic Mix : 500g puns
100 g	Product	1746215	Mixed
4 ltr	Product	5150949	Flora Cream Double : Vegan : Plant Based
80 g	Product	6572652	Vegetable : Stock powder
60 ml	Product	351343	Dijon Mustard
20 g	Product	3889500	Parsley : Dried
30 g	Product	403178	Cornflour
20 ml	Product	1857627	Truffle Oil White

Number of Products: 12

Method

Add the onion and garlic and thyme and sweat to a medium heat pan and cook until softened.

Put in the mushrooms and dried mushroom and cook until half cooked.

Add the cream and bring to a simmer. and reduce by 2/3rds.

Finish with the mustard and season with salt and pepper.

Add the parsley and chive last thing and then chill.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 11/11/2026 12:35:19 (1857627)

Most recent item added: 11/11/2026 12:29:40 (1857627)

VEGAN BURGER (MUSHROOM AVOCADO)



Dish ID	1344129

Ingredients

113.5 g	Product	2777460	Moving Mountains Burger
10 g	Product	3407987	Vegan Cheese : Grated
80 g	Product	987758	Burger Bun : Pretzel
4 oz	Recipe	528663	Coleslaw 1.2kg
1 portion	Recipe	1729125	silver pot of fries
8 g	Recipe	1729002	prepped gem lettuce
40 g	Product	4072326	Avocado Smash : Seasoned
50 g	Product	923740	Mushrooms : Flat : Large

Number of Products: 10

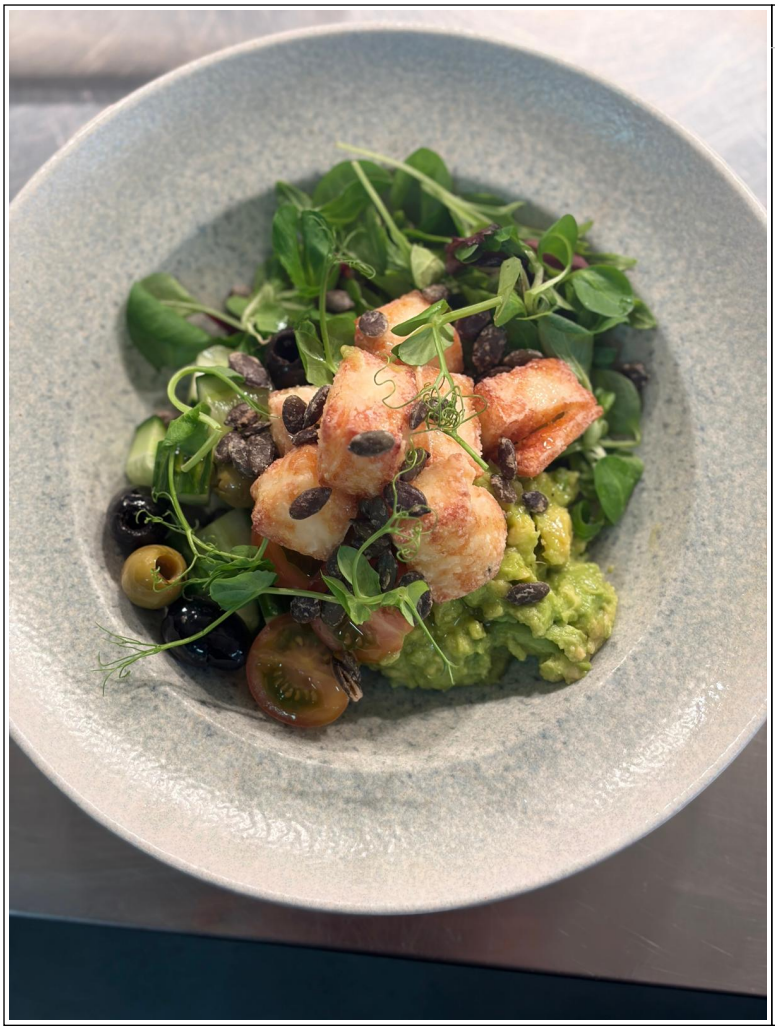
Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 14:17:21 (923740)
Most recent item added: 21/09/2026 14:16:22 (923740)
Dish details last updated: 12/11/2026 23:58:05

GREEK SALAD BOWL



Dish ID	1369792

Ingredients

50 g	Product	1461651	Mixed Baby Leaf : Bistro Bag
100 g	Product	211854	Halloumi
100 g	Product	4072326	Avocado Smash : Seasoned
65 g	Recipe	1942539	cucumber
65 g	Product	2414974	Tomatoes : Cherry Red : Spain : New Season
10 g	Recipe	1930039	toasted pumpkin seeds (boot)
20 g	Product	222917	Squeezy : Honey

Number of Products: 12

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Last Updated:
Most recent item change: 12/11/2026 23:12:52 (222917)
Most recent item added: 12/11/2026 23:12:19 (222917)
Dish details last updated: 12/11/2026 23:13:33

BEEF AND ALE PIE



Dish ID	1210120

Ingredients

1 each	Product	2593911	Beef & Ale : Pies : 14hr
70 g	Recipe	1713420	red cabbage
270 g	Recipe	1713377	mash
140 ml	Recipe	1713415	gravy

Number of Products: 23

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Last Updated:
Most recent item change: 22/01/2026 18:01:14 (1713415)
Most recent item added: 22/01/2026 18:00:50 (1713415)
Dish details last updated: 12/11/2026 21:55:40

CUMBERLAND SWIRL (CLASSICS)



Dish ID	1210125

Ingredients

227 g	Product	10471164	Cumberland Ring : Gluten Free : 8oz
250 g	Recipe	1713377	mash
70 g	Recipe	1713420	red cabbage
130 ml	Recipe	1713415	gravy
10 g	Recipe	1713385	onion and thyme mix
10 g	Product	8015519	Crispy Onions

Number of Products: 30

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 24/01/2026 15:16:58 (8015519)
Most recent item added: 24/01/2026 15:16:48 (8015519)
Dish details last updated: 12/11/2026 21:56:00

ONION AND THYME MIX

SUB RECIPE FOR: CUMBERLAND SWIRL (CLASSICS)

Recipe ID	1713385
Recipe Amount	1500 g
Production Amount	1500 g

Ingredients

5 kg	Product	221048	Onions : Sliced
200 g	Product	407660	Garlic : Peeled
50 g	Product	833734	Thyme
200 g	Product	437395	Essential Cuisine Beef : Beef Stock Mix
100 g	Product	2405832	Muscovado : Sugar : Dark
100 ml	Product	1667946	L&P : Worcestershire Sauce

Number of Products: 6

Method

add onions to pan and start to sweat down.

add garlic and thyme and continue to sweat until all liquid has been reduced and onions start to colour.

add beef powder and continue cooking until onions are soft and golden.

add muscovado and simmer for 15 mins.

whisk in Worcestershire sauce , chicken jus and turn down to simmer.

simmer for 15 mins then season with salt and remove from heat.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 11:39:11 (1667946)

FISH AND CHIPS



Dish ID	1210119

Ingredients

30 g	Recipe	1727798	fish batter
4 fluid oz	Recipe	1691925	Tartar sauce
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
4 oz	Product	199233	Mushy Peas
0.25 each	Product	2810688	Eureka : Lemon : (ESP)
215 g	Product	6126415	Hake : 200 - 230g : Fillet : Skinless: Boneless

Number of Products: 11

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Last Updated:
Most recent item change: 07/05/2026 09:46:53 (6126415)
Most recent item added: 07/05/2026 09:46:29 (6126415)
Dish details last updated: 13/11/2026 12:01:49

TARTAR SAUCE

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1691925
Recipe Amount	2.3 ltr
Production Amount	2.3 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
400 g	Product	2035296	Dill Style : Gherkins : (Pickled)
350 g	Product	5750915	Delicias Capers : Fine
30 g	Product	201105	Dill
2 each	Product	5403091	Prima : Lemon : Small : (ESP)

Number of Products: 5

Method

Add chopped gherkins , capers , dill and lemon juice to blender and blend.

add to mayo and mix well.

season with salt.

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Last Updated:
Most recent item change: 05/01/2026 12:28:04 (5403091)
Most recent item added: 05/01/2026 11:12:20 (5403091)

FISH BATTER

SUB RECIPE FOR: FISH AND CHIPS

Recipe ID	1727798
Recipe Amount	1400 g
Production Amount	1400 g

Ingredients

650 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
800 ml	Product	5403061	HADRIANS Sparkling : Mineral Water

Number of Products: 2

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 22/01/2026 17:42:42 (5403061)
Most recent item added: 22/01/2026 17:42:27 (5403061)

FRENCH ONION STACK BURGER

Dish ID	1369795

Ingredients

12 g	Recipe	1729004	streaky bacon
72 g	Product	2054239	White : Brioche : Glazed : Sliced Burger Bun
8 g	Recipe	1729002	prepped gem lettuce
1 portion	Recipe	1729125	silver pot of fries
4 oz	Recipe	528663	Coleslaw 1.2kg
40 g	Recipe	1755868	braised beef shin
170 g	Product	8871844	Beef Burger : Gourmet : Gluten Free : Gas Flushed
15 g	Recipe	1713385	onion and thyme mix
30 g	Product	371606	Gruyere King Cuts

Number of Products: 24

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Last Updated:
Most recent item change: 12/11/2026 23:32:33 (371606)
Most recent item added: 12/11/2026 23:32:10 (371606)
Dish details last updated: 12/11/2026 23:59:19

BRAISED BEEF SHIN

SUB RECIPE FOR: FRENCH ONION STACK BURGER

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)

STREAKY BACON

SUB RECIPE FOR: FRENCH ONION STACK BURGER

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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Allergen Disclaimer:

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

FRIED CHICKEN BURGER (BACON , BRIE)

Dish ID	1369794

Ingredients

1 ptns	Recipe	1929902	Chicken thigh brined and marinated (90 min cure)
30 g	Recipe	1929912	chicken dredge
8 g	Recipe	1729002	prepped gem lettuce
1 portion	Recipe	1729125	silver pot of fries
4 oz	Recipe	528663	Coleslaw 1.2kg
72 g	Product	2054239	White : Brioche : Glazed : Sliced Burger Bun
20 g	Recipe	1715310	bacon jam
50 g	Product	4998254	Brie : Wheel : Large : 60%

Number of Products: 25

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Last Updated:
Most recent item change: 12/11/2026 23:27:08 (4998254)
Most recent item added: 12/11/2026 23:25:12 (4998254)
Dish details last updated: 12/11/2026 23:59:03

BACON JAM

SUB RECIPE FOR: FRIED CHICKEN BURGER (BACON , BRIE)

Recipe ID	1715310
Recipe Amount	1.2 kg
Production Amount	1.2 kg

Ingredients

1 kg	Product	2199705	Pancetta : Whole
900 g	Product	1322333	Onions : Red : new season
200 ml	Product	2087059	Red Wine Vinegar
200 ml	Product	195739	White Wine Vinegar
400 g	Product	2405832	Muscovado : Sugar : Dark
4 each	Product	302524	Nescafe Coffee Sticks : Decaffeinated : Instant
400 ml	Recipe	528666	Tap water

Number of Products: 6

Method

. removed rind and chop pancetta into small dice.

add to large pan and start to render the fat.

once fat has rendered and pancetta in starting to colour up strain any fat from pan just leaving pancetta pieces.

Add diced red onion to pan and sweat down slightly.

add vinegars, coffee and sugar and bring to boil.

simmer gently until reduced to a jam like.

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Last Updated:
Most recent item change: 07/01/2026 10:30:08 (528666)
Most recent item added: 07/01/2026 10:29:47 (528666)

CHICKEN DREDGE

SUB RECIPE FOR: FRIED CHICKEN BURGER (BACON , BRIE)

Recipe ID	1929912
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

300 g	Product	2256936	Doves Rice Flour : Gluten Free
300 g	Product	390510	Brown & Polson Cornflour
30 g	Product	367755	Garlic Powder
30 g	Product	2297665	: Onion Powder
300 g	Product	352815	Panko Japanese Breadcrumbs
15 g	Product	3889500	Parsley : Dried

Number of Products: 6

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Last Updated:
Most recent item change: 13/10/2026 10:49:57 (3889500)
Most recent item added: 13/10/2026 10:48:07 (3889500)

CHICKEN THIGH BRINED AND MARINATED (90 MIN CURE)

SUB RECIPE FOR: FRIED CHICKEN BURGER (BACON , BRIE)

Recipe ID	1929902
Recipe Amount	16 ptns
Production Amount	16 ptns

Ingredients

2 ltr	Recipe	528666	Tap water
200 g	Product	1379840	Table Salt
5 g	Product	833734	Thyme
25 g	Product	407660	Garlic : Peeled
2 each	Product	198016	Lemon
4 kg	Product	206033	Chicken : Thighs : MBG: 6177 : Boneless & Skinless
1 kg	Product	2272165	Optifresh : Buttermilk

Number of Products: 6

Method

add water , salt , garlic and thyme to pan and heat until salt has fully dissolved.

remove from heat and add sliced lemons.

leave to cool before pouring over 4kg of prepped chicken thighs.

leave to brine for 90 mins before rinsing well and vac packing in butter milk.

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Last Updated:
Most recent item change: 13/10/2026 10:30:28 (2272165)
Most recent item added: 13/10/2026 10:30:16 (2272165)