Bespoke Inns

Dish Specification

BREADED BRIE (FAYRE SUNDAY STARTER)



Dish ID	1369744

Ingredients

144 g	Product	9241993	Breaded Brie Wedges
30 g	Recipe	1949541	orange and cranberry chutney
5 g	Product	7053040	Roquito Hot Honey
2 g	Product	8015519	Crispy Onions
8 g	Recipe	1951998	frisse leaf salad

Number of Products: 12

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 12/11/2026 20:59:55 (9241993)
Most recent item added: 12/11/2026 21:08:49 (1951998)
Dish details last updated: 12/11/2026 21:36:46

FRISSE LEAF SALAD

SUB RECIPE FOR: BREADED BRIE (FAYRE SUNDAY STARTER)

Recipe ID	1951998
Recipe Amount	125 g
Production Amount	125 g

Ingredients

1 each	Product	2050484	Nouri : Endive : Curly

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 12/11/2026 21:04:26 (2050484)

ORANGE AND CRANBERRY CHUTNEY

SUB RECIPE FOR: BREADED BRIE (FAYRE SUNDAY STARTER)

Recipe ID	1949541
Recipe Amount	1.5 kg
Production Amount	1.5 kg

Ingredients

1 kg	Product	221305	Cranberries
1 kg	Product	221305	Cranberries
30 g	Product	1796262	Ginger Root : Fresh
5 g	Product	11591491	CINNAMON STICKS
2 g	Product	367301	Star Anise
700 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
850 ml	Product	2087059	Red Wine Vinegar
4 each	Product	2192287	Valencia Lates : Oranges : Large : ESP

Number of Products: 8

Method

add all ingredients to pan and simmer until cranberries are cooked down and liquid is reduced.

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Last Updated:
Most recent item change: 10/11/2026 10:09:32 (2087059)
Most recent item added: 10/11/2026 10:30:16 (2192287)

HOUSE BREADS (HAM BUTTER , PICALLILI)



Dish ID	1369740

Ingredients

1 portion	Recipe	1913945	ciabatta portion
1 oz	Product	1572437	Piccalilli
40 g	Recipe	1945397	Spiced ham hock butter
2 g	Product	8015519	Crispy Onions

Number of Products: 12

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 12/11/2026 20:44:19 (8015519)
Most recent item added: 12/11/2026 20:43:41 (8015519)
Dish details last updated: 13/11/2026 12:00:40

SPICED HAM HOCK BUTTER

SUB RECIPE FOR: HOUSE BREADS (HAM BUTTER , PICALLILI)

Recipe ID	1945397
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

750 g	Recipe	1827552	pulled ham hock
1 kg	Product	2191203	Butter Unsalted : Cuisine
200 g	Product	2067591	Shallots Banana : XL : Long : UK
150 ml	Product	224489	English Mustard
80 g	Product	10709076	Caterfood Wholegrain Mustard
100 ml	Product	195739	White Wine Vinegar
5 g	Product	3889500	Parsley : Dried
10 g	Product	782673	Curry Powder : Mild
5 g	Product	410847	Cayenne Pepper

Number of Products: 9

Method

soften butter and add to mixer and start beating.

add finely diced shallots , mustards , vinegar , parsley , curry powder and cayenne and mix well.

roughly chop cold pulled ham and add to mixer and mix until fully incorporated.

roll into logs or place in ramekins ready for service.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 03/11/2026 12:14:24 (410847)
Most recent item added: 03/11/2026 12:14:14 (410847)

PULLED HAM HOCK

SUB RECIPE FOR: SPICED HAM HOCK BUTTER

Recipe ID	1827552
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

4 each	Product	559366	Hock

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 18/05/2026 23:25:53 (559366)
Most recent item added: 18/05/2026 23:25:46 (559366)

CIABATTA PORTION

SUB RECIPE FOR: HOUSE BREADS (HAM BUTTER , PICALLILI)

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)

BEETROOT AND GOATS CHEESE BRUSCHETTA



Dish ID	1343964

Ingredients

1 portion	Recipe	1713342	sourdough portion
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 change: 12/11/2026 22:55:00 (1713342)
Most recent item added: 12/11/2026 22:54:43 (1713342)
Dish details last updated: 13/11/2026 12:00:40

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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Allergen Disclaimer:

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

BREADED BRIE (FAYRE SNACK)



Dish ID	1369743

Ingredients

108 g	Product	9241993	Breaded Brie Wedges
30 g	Recipe	1949541	orange and cranberry chutney
5 g	Product	7053040	Roquito Hot Honey
2 g	Product	719520	Micro : Rocket
2 g	Product	8015519	Crispy Onions

Number of Products: 12

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Last Updated:
Most recent item added: 12/11/2026 20:55:02 (8015519)
Dish details last updated: 12/11/2026 21:36:46

CHICKEN LIVER PARFAIT, PEAR AND WALNUT (FAYRE 26))



Dish ID	1364816

Ingredients

80 g	Product	1754481	Grand Mere : Chicken Pate
20 g	Recipe	1952014	pickled pear
8 g	Recipe	1951998	frisse leaf salad
10 ml	Recipe	1952017	red wine reduction
1 ptns	Recipe	1952041	ciabatta croutes
15 g	Product	2329551	Walnuts : Halves : 85%
2 ml	Product	11632129	LEMON ZEST EXTRA VIRGIN OLIVE OIL

Number of Products: 14

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 12/11/2026 22:35:33 (11632129)
Dish details last updated: 13/11/2026 12:06:15

CIABATTA CROUTES

SUB RECIPE FOR: CHICKEN LIVER PARFAIT, PEAR AND WALNUT (FAYRE 26))

Recipe ID	1952041
Recipe Amount	5 ptns
Production Amount	5 ptns

Ingredients

1 each	Product	5403568	Ciabatta Roll : Oblong

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 12/11/2026 22:10:55 (5403568)
Most recent item added: 12/11/2026 22:10:45 (5403568)

RED WINE REDUCTION

SUB RECIPE FOR: CHICKEN LIVER PARFAIT, PEAR AND WALNUT (FAYRE 26))

Recipe ID	1952017
Recipe Amount	250 ml
Production Amount	250 ml

Ingredients

750 ml	Product	4787770	Crescendo Merlot, Italy
250 ml	Product	2087059	Red Wine Vinegar
200 g	Product	2103791	Soft Sugar : Dark Brown : Pollybag
2 g	Product	11591491	CINNAMON STICKS
6 g	Product	367301	Star Anise

Number of Products: 5

Method

add red wine , red wine vinegar and sugar to pan.

bring to boil and add in 1 cinnamon stick and 3 star anise.

reduce by 2/3rds until syrupy , strain off cinamon and star anise and chill.

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Last Updated:
Most recent item added: 12/11/2026 21:36:46 (367301)

PICKLED PEAR

SUB RECIPE FOR: CHICKEN LIVER PARFAIT, PEAR AND WALNUT (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)

CHIPOTLE CORN RIBS (SRIACHA) (FAYRE 26)



Dish ID	1229863

Ingredients

10 g	Recipe	1752218	bbq spice mix
2 fluid oz	Recipe	1752168	sriracha mayo
1 portion	Recipe	1913956	corn rib portion (5 pieces)
2 g	Recipe	1822337	pickled chilli
1 g	Product	1495233	Micro Cress : Parsley

Number of Products: 17

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Last Updated:
Most recent item change: 12/11/2026 21:23:26 (1752168)
Most recent item added: 12/11/2026 21:23:08 (1495233)
Dish details last updated: 12/11/2026 21:24:59

PICKLED CHILLI

SUB RECIPE FOR: CHIPOTLE CORN RIBS (SRIACHA) (FAYRE 26)

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

Critical Control Points (CCP)

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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)

CORN RIB PORTION (5 PIECES)

SUB RECIPE FOR: CHIPOTLE CORN RIBS (SRIACHA) (FAYRE 26)

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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Allergen Disclaimer:

Last Updated:
Most recent item change: 12/11/2026 21:21:21 (4766312)
Most recent item added: 19/09/2026 14:48:53 (4766312)

SRIRACHA MAYO

SUB RECIPE FOR: CHIPOTLE CORN RIBS (SRIACHA) (FAYRE 26)

Recipe ID	1752168
Recipe Amount	650 ml
Production Amount	650 ml

Ingredients

500 ml	Product	3790601	Mayonnaise : Vegan
100 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
50 g	Product	3414169	Chipotle Ketchup

Number of Products: 3

Method

add all ingredients to mixing bowl and mix well.

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Last Updated:
Most recent item added: 17/02/2026 19:16:00 (3414169)

BBQ SPICE MIX

SUB RECIPE FOR: CHIPOTLE CORN RIBS (SRIACHA) (FAYRE 26)

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)

KATSU CURRY (TURKEY) (FAYRE 26)



Dish ID	1369791

Ingredients

150 g	Recipe	1952036	buttermilk turkey bites
100 ml	Recipe	1952022	Katsu curry sauce
20 g	Recipe	1694362	spiced flour
5 g	Recipe	1694369	chopped spring onions
5 g	Recipe	1952059	puffed wild rice
2 g	Recipe	1822337	pickled chilli
1 g	Product	435734	Coriander : Micro

Number of Products: 22

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 12/11/2026 23:03:40 (435734)
Dish details last updated: 12/11/2026 23:04:55

PUFFED WILD RICE

SUB RECIPE FOR: KATSU CURRY (TURKEY) (FAYRE 26)

Recipe ID	1952059
Recipe Amount	95 g
Production Amount	95 g

Ingredients

100 g	Product	2306512	Wild Rice : Californian

Number of Products: 1

Method

heat some clean oil in a pan, using a probe keep checking until it reaches 200c.

test 1 grain of rice to see if it puffs.

once hot enough tip the full amount of rice in and it should puff instantly.

strain through a sieve, place on a jay cloth to cool and season with a pinch of salt.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 12/11/2026 22:58:59 (2306512)

SPICED FLOUR

SUB RECIPE FOR: KATSU CURRY (TURKEY) (FAYRE 26)

Recipe ID	1694362
Recipe Amount	3750 g
Production Amount	3750 g

Ingredients

2 kg	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
1 kg	Product	390510	Brown & Polson Cornflour
50 g	Product	367755	Garlic Powder
100 g	Product	2297665	: Onion Powder
100 g	Product	213006	Paprika : Smoked
100 g	Product	375546	Cayenne Pepper
50 g	Product	367750	Chilli Powder
100 g	Product	475011	Sfc : Fajita Seasoning
100 g	Product	716769	Cajun : Spice
100 g	Product	1379840	Table Salt
50 g	Product	305470	Black Peppercorns : Whole

Number of Products: 11

Method

1. blend all spices until well mixed.
2. mix gluten free flour and cornflour in deep tray.
3. once flours are mixed, add spices and mix in thoroughly.

Mis en Place

label according to company policy and store in dry stores in 4 litre tubs

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Allergen Disclaimer:

Last Updated:
Most recent item added: 22/11/2025 11:23:41 (305470)

KATSU CURRY SAUCE

SUB RECIPE FOR: KATSU CURRY (TURKEY) (FAYRE 26)

Recipe ID	1952022
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients

480 g	Product	5548226	Mayflower Curry Sauce Powder
2.5 ltr	Recipe	528666	Tap water
100 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
50 ml	Product	4416748	Lime Juice : 100% Natural

Number of Products: 3

Method

add water to pan and bring to boil.

add curry powder and whisk continuously until smooth and thick.

remove from heat and season with the soy and lime juice.

pass off and cover with clingfilm to prevent skinning over.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 12/11/2026 21:41:48 (4416748)

BUTTERMILK TURKEY BITES

SUB RECIPE FOR: KATSU CURRY (TURKEY) (FAYRE 26)

Recipe ID	1952036
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

0.2 kg	Product	2272165	Optifresh : Buttermilk
1 kg	Product	11662370	Xmas Fair Turkey Bites

Number of Products: 2

Method

1. dice trimmed chicken.
2. marinate in buttermilk.
3. tub and label according to food labelling policy.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 12/11/2026 22:08:54 (11662370)
Most recent item added: 12/11/2026 22:06:45 (11662370)

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: 13/11/2026 12:01:49

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)

PIGS IN BLANKETS (FAYRE 26)



Dish ID	1369742

Ingredients

100 g	Product	1866298	Pigs in Blankets : Uncooked
2 g	Product	8015519	Crispy Onions
1 g	Product	3889500	Parsley : Dried
10 g	Recipe	1945372	Honey and mustard glaze

Number of Products: 7

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 12/11/2026 20:50:11 (1945372)
Dish details last updated: 13/11/2026 12:13:14

HONEY AND MUSTARD GLAZE

SUB RECIPE FOR: PIGS IN BLANKETS (FAYRE 26)

Recipe ID	1945372
Recipe Amount	4.5 kg
Production Amount	4.5 kg

Ingredients

3 kg	Product	6581284	Honey : Wild Flower
600 g	Product	2405832	Muscovado : Sugar : Dark
220 ml	Product	224489	English Mustard
800 ml	Product	1694020	French : Wholegrain Mustard : Parfait Jar

Number of Products: 4

Method

warm honey and sugar together until sugar is dissolved.

remove from heat and stir in mustards.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 03/11/2026 12:03:01 (1694020)

ROAST SWEET POTATO AND COCONUT SOUP (FAYRE 26)



Dish ID	1364820

Ingredients

240 ml	Recipe	1945574	sweet potato and coconut soup
2 g	Recipe	1930039	toasted pumpkin seeds (boot)
2 g	Recipe	1694376	toasted sesame seeds
1 oz	Recipe	1823492	whipped butter (boot)
0.5 portion	Recipe	1913945	ciabatta portion
1 g	Product	435734	Coriander : Micro

Number of Products: 23

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 12/11/2026 22:39:24 (435734)
Dish details last updated: 12/11/2026 23:03:40

WHIPPED BUTTER (BOOT)

SUB RECIPE FOR: ROAST SWEET POTATO AND COCONUT SOUP (FAYRE 26)

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

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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)

TOASTED PUMPKIN SEEDS (BOOT)

SUB RECIPE FOR: ROAST SWEET POTATO AND COCONUT SOUP (FAYRE 26)

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.

Critical Control Points (CCP)

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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.

Critical Control Points (CCP)

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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)

SWEET POTATO AND COCONUT SOUP

SUB RECIPE FOR: ROAST SWEET POTATO AND COCONUT SOUP (FAYRE 26)

Recipe ID	1945574
Recipe Amount	5.5 ltr
Production Amount	5.5 ltr

Ingredients

2.5 kg	Product	668645	Sweet Potatoes : Diced
0.7 kg	Product	206417	Onions : Spanish
40 g	Product	407660	Garlic : Peeled
60 g	Product	1796262	Ginger Root : Fresh
120 g	Product	7435790	Thai Red Curry Paste : THAI HOT RED CURRY PASTE VEGAN
1800 ml	Product	861026	Milk : Coconut
1700 ml	Recipe	528666	Tap water
40 g	Product	6572652	Vegetable : Stock powder
20 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
40 ml	Product	4416748	Lime Juice : 100% Natural
30 g	Product	1566099	Pure : Maple Syrup

Number of Products: 10

Method

split diced sweet potato in to trays toss in oil and salt and roast at 160 until softened and staring to colour slightly.

slice onions and add to pan with splash of oil and sweat until soft.

add grated garlic and ginger and cook for 2 mins.

add thai paste and cook for another 2 mins.

add roasted sweet potato and mix in the spices.

add water , stock powder and coconut milk.

bring to the boil and simmer until potatoes are fully soft.

add soy and lime juice and maple then blend until smooth.

pass off and leave to cool.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 10/11/2026 13:58:13 (7435790)
Most recent item added: 03/11/2026 14:25:43 (1566099)

SALMON AND DILL FISHCAKE (FAYRE 26)



Dish ID	1364823

Ingredients

95 g	Recipe	1945998	salmon and dill fishcake mix
1 ptns	Recipe	636811	panne mix
60 ml	Recipe	1946025	white wine cream sauce
15 g	Recipe	560524	Pickled cucumber
4 ml	Product	11632129	LEMON ZEST EXTRA VIRGIN OLIVE OIL
1 g	Product	307623	Micro Salad : Parsley

Number of Products: 28

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Last Updated:
Most recent item added: 12/11/2026 23:07:51 (307623)
Dish details last updated: 13/11/2026 12:06:15

PICKLED CUCUMBER

SUB RECIPE FOR: SALMON AND DILL FISHCAKE (FAYRE 26)

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

Critical Control Points (CCP)

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Allergen Disclaimer:

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

WHITE WINE CREAM SAUCE

SUB RECIPE FOR: SALMON AND DILL FISHCAKE (FAYRE 26)

Recipe ID	1946025
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

350 g	Product	2067591	Shallots Banana : XL : Long : UK
40 g	Product	407660	Garlic : Peeled
50 g	Product	2191203	Butter Unsalted : Cuisine
400 ml	Product	7644442	Vidriada Airen
40 g	Product	194168	Knorr Fish : Info: clear
2000 ml	Product	3268824	Double Cream
20 g	Product	6810335	Dijon Mustard
20 ml	Product	2063915	Lemon Juice (Frozen) 100% Natural
15 g	Product	201105	Dill
15 g	Product	817912	Parsley : Flat Leaf
2 g	Product	192138	Cornflour

Number of Products: 11

Method

add finely sliced shallots and chopped garlic to pan with butter and sweat until soft.

add white wine and reduce by 2/3rds.

add water and fish boullion and reduce by half.

add cream and reduce by 1/3rd.

mix cornflour with a splash of water and whisk in to sauce.

bring to the boil then take off heat and blend until smooth.

pass off then whisk in dijon , lemon juice and herbs.

season to taste with salt and white pepper.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 12/11/2026 23:10:41 (7644442)
Most recent item added: 04/11/2026 10:58:33 (192138)

PANNE MIX

SUB RECIPE FOR: SALMON AND DILL FISHCAKE (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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Allergen Disclaimer:

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

SALMON AND DILL FISHCAKE MIX

SUB RECIPE FOR: SALMON AND DILL FISHCAKE (FAYRE 26)

Recipe ID	1945998
Recipe Amount	5.5 kg
Production Amount	5.5 kg

Ingredients

3 kg	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)
200 g	Recipe	1703501	dry mash
30 g	Product	817912	Parsley : Flat Leaf
40 g	Product	201105	Dill
20 g	Product	6810335	Dijon Mustard
250 g	Product	2191203	Butter Unsalted : Cuisine
200 g	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
2 each	Product	198016	Lemon

Number of Products: 8

Method

skin salmon and prep down into smaller pieces (use up any smoked haddock or cod trimmings too).

gently bake until just cooked and leave to cool.

add remaining ingredients into dry mash and mix well.

season to taste with salt and pepper and fold through salmon.

make into 95g balls ready to panne.

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Last Updated:
Most recent item change: 04/11/2026 10:33:03 (198016)
Most recent item added: 04/11/2026 10:22:09 (198016)

DRY MASH

SUB RECIPE FOR: SALMON AND DILL FISHCAKE MIX

Recipe ID	1703501
Recipe Amount	3500 g
Production Amount	3500 g

Ingredients

5 kg	Product	354635	Potatoes : Maris Piper

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 10/12/2025 09:43:43 (354635)
Most recent item added: 10/12/2025 09:42:37 (354635)

SPICED CHORIZO AND KING PRAWN GNOCCHI (FAYRE 26)



Dish ID	1364821

Ingredients

110 g	Product	6660563	Gnocchi de potato
110 g	Recipe	1942318	Chorizo and red pepper ragu
50 g	Product	6794014	Prawns - King : 26/30 : Raw, Peeled & Deveined : INDYS ARTIC
20 g	Product	350843	Spinach : Packed
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
1 g	Product	307623	Micro Salad : Parsley

Number of Products: 16

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 12/11/2026 22:48:33 (1942318)
Most recent item added: 12/11/2026 22:47:40 (307623)
Dish details last updated: 13/11/2026 11:55:14

CHORIZO AND RED PEPPER RAGU

SUB RECIPE FOR: SPICED CHORIZO AND KING PRAWN GNOCCHI (FAYRE 26)

Recipe ID	1942318
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

850 g	Product	1032508	Chorizo : Diced
300 g	Product	206417	Onions : Spanish
40 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
3 each	Product	353281	Peppers : Red
10 g	Product	213006	Paprika : Smoked
30 g	Product	223855	Tomato Paste
2 ltr	Product	2569043	Cirio : Passata Sauce : Smooth
1.2 ltr	Recipe	528666	Tap water
20 g	Product	508495	Essential Cuisine Essential : Chicken Stock
100 g	Product	2197419	Soft Sugar : Light Brown
75 ml	Product	195732	Balsamic Vinegar

Number of Products: 11

Method

add diced chorizo to pan and start to render until fat has released and starting to slightly colour.

add finely diced onion , chopped garlic and thyme and sweat until softened.

add diced red peppers and cook for 2 mins.

add paprika and tomato puree and cook for another 2 mins.

add passata , water and chicken stock powder and bring to the boil.

simmer for 20 mins then add sugar and balsamic vinegar.

continue cooking until thickened to nice consistency then chill down.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 06/11/2026 10:59:14 (1032508)
Most recent item added: 28/10/2026 17:52:52 (195732)

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

Critical Control Points (CCP)

Ensure you strictly follow the procedures and abide by all the controls detailed in the Food Safety Management System (FSMS) at all times. Only cook and prepare dishes that you have been signed off on your personal Recipe Training Card.
You must only use the ingredients listed on this recipe card and never substitute without head office approval. The ingredients listed have been specifically chosen and match the dietary and allergen information detailed on the menu. The ingestion of allergens can have devastating consequences for some consumers and you could be personally liable if recipes are not followed.

Allergen Disclaimer:
Please refer to the company allergy information folder when presenting information to customers
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: 12/11/2026 22:10:45

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.

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