Bespoke Inns

Dish Specification

FILLET STEAK

Dish ID	1210146

Ingredients

198 g	Product	10175762	Fillet Steak : Cling Wrapped : 7oz : UK/Irish
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
0.5 portion	Recipe	1729171	pickled onion rings
3 fluid oz	Recipe	1714430	peppercorn sauce
1 portion	Recipe	1914578	Half grilled tomato
1 portion	Recipe	1914544	garlic mushroom (steak garnish)

Number of Products: 31

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 12:31:34 (1914544)
Most recent item added: 21/09/2026 12:31:22 (1914544)
Dish details last updated: 12/11/2026 21:59:25

GARLIC MUSHROOM (STEAK GARNISH)

SUB RECIPE FOR: FILLET STEAK

Recipe ID	1914544
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

50 g	Product	923740	Mushrooms : Flat : Large
10 g	Recipe	1713351	garlic butter

Number of Products: 5

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 11:43:54 (1713351)
Most recent item added: 21/09/2026 11:43:48 (1713351)

GARLIC BUTTER

SUB RECIPE FOR: GARLIC MUSHROOM (STEAK GARNISH)

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

HALF GRILLED TOMATO

SUB RECIPE FOR: FILLET STEAK

Recipe ID	1914578
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

60 g	Product	2170547	Tomatoes : Belgium : B's

Number of Products: 1

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/09/2026 12:14:09 (2170547)

PEPPERCORN SAUCE

SUB RECIPE FOR: FILLET STEAK

Recipe ID	1714430
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

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

Number of Products: 18

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

GAMMON STEAK



Dish ID	1210144

Ingredients

284 g	Product	9324705	Gammon Steak : D-Cut : Rindless : 10oz
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
2 each	Product	5704540	Eggs : Imported : Medium
4 oz	Recipe	1713445	pineapple chutney

Number of Products: 5

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Last Updated:
Most recent item change: 22/01/2026 18:17:33 (1713445)
Most recent item added: 22/01/2026 18:17:17 (1713445)
Dish details last updated: 09/11/2026 13:44:10

PINEAPPLE CHUTNEY

SUB RECIPE FOR: GAMMON STEAK

Recipe ID	1713445
Recipe Amount	3300 g
Production Amount	3300 g

Ingredients

3 kg	Product	199124	Fontinella Pineapple Pieces : in juice
2 kg	Product	1700103	Pineapple & Chilli Chutney

Number of Products: 2

Method

. add chutneys, pineapple chunks and all juice from tin to a pan and reduce until chutney consistency.

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Last Updated:
Most recent item added: 05/01/2026 12:32:36 (1700103)

RIBEYE STEAK

Dish ID	1210148

Ingredients

340 g	Product	10175765	Ribeye Steak : Prime Steer : 12oz
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
0.5 portion	Recipe	1729171	pickled onion rings
3 fluid oz	Recipe	1714430	peppercorn sauce
1 portion	Recipe	1914544	garlic mushroom (steak garnish)
1 portion	Recipe	1914578	Half grilled tomato

Number of Products: 31

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Last Updated:
Most recent item change: 21/09/2026 12:19:07 (1914578)
Most recent item added: 21/09/2026 12:18:07 (1914578)
Dish details last updated: 12/11/2026 21:59:25

RUMP STEAK



Dish ID	1210149

Ingredients

283 g	Product	2445519	Rump Steak : 10 oz : (Angus / Red Hereford)
260 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
0.5 portion	Recipe	1729171	pickled onion rings
3 fluid oz	Recipe	1714430	peppercorn sauce
1 portion	Recipe	1914544	garlic mushroom (steak garnish)
1 portion	Recipe	1914578	Half grilled tomato

Number of Products: 31

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Last Updated:
Most recent item change: 21/09/2026 12:30:16 (1914578)
Most recent item added: 21/09/2026 12:30:05 (1914578)
Dish details last updated: 12/11/2026 21:59:25