Bespoke Inns

Dish Specification

HOUSE BURGER



Dish ID	1210137

Ingredients

1 portion	Recipe	1729114	burger patty (pressed fresh)
25 g	Product	1875269	Kerrymaid Cheese Slices : 112 Slices
80 g	Product	987758	Burger Bun : Pretzel
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

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 added: 24/01/2026 14:51:11 (528663)
Dish details last updated: 21/09/2026 13:57:49

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

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:

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

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:

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

BURGER PATTY (PRESSED FRESH)

SUB RECIPE FOR: HOUSE BURGER

Recipe ID	1729114
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

140 g	Product	10175727	Burger Blend : 100% Beef : 80%VL

Number of Products: 1

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:

Last Updated:
Most recent item change: 24/01/2026 14:13:36 (10175727)
Most recent item added: 24/01/2026 14:11:05 (10175727)

KOREAN CHICKEN BURGER



Dish ID	1229932

Ingredients

8 g	Recipe	1729002	prepped gem lettuce
1 portion	Recipe	1729125	silver pot of fries
4 oz	Recipe	528663	Coleslaw 1.2kg
80 g	Product	987758	Burger Bun : Pretzel
250 g	Recipe	1693876	buttermilk chicken
30 g	Recipe	1694362	spiced flour
80 ml	Recipe	1903716	gochujang sauce
20 g	Product	559686	Japanese : Mayonnaise : (Kewpie)

Number of Products: 26

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 21:34:58 (559686)
Most recent item added: 21/09/2026 21:34:39 (559686)
Dish details last updated: 21/09/2026 21:35:39

GOCHUJANG SAUCE

SUB RECIPE FOR: KOREAN CHICKEN BURGER

Recipe ID	1903716
Recipe Amount	5 ltr
Production Amount	5 ltr

Ingredients

900 g	Product	6928652	Bibigo Gochujang Paste
900 ml	Product	2269692	Superior : Light Soy Sauce : Large Bottle
2600 g	Product	6581284	Honey : Wild Flower
30 g	Product	4788225	Ginger Paste : Minced
40 g	Product	407660	Garlic : Peeled
60 g	Product	390510	Brown & Polson Cornflour
3.4 ltr	Recipe	528666	Tap water

Number of Products: 6

Method

add all ingredients apart from corn flour to pan and bring to boil.

simmer for 10 mins then lower the heat.

mix cornflour with a splash of water and add to pan.

once glaze starts to thicken remove from heat and pass.

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:

Last Updated:
Most recent item change: 21/09/2026 20:49:42 (390510)
Most recent item added: 21/09/2026 20:43:35 (528666)

SPICED FLOUR

SUB RECIPE FOR: KOREAN CHICKEN BURGER

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

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:

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

BUTTERMILK CHICKEN

SUB RECIPE FOR: KOREAN CHICKEN BURGER

Recipe ID	1693876
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

5 kg	Recipe	1693865	prepped chicken breast
1 kg	Product	2272165	Optifresh : Buttermilk

Number of Products: 2

Method

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

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:

Last Updated:
Most recent item added: 21/11/2025 12:53:13 (2272165)

SPICY BEEF STACK BURGER

Dish ID	1344107

Ingredients

12 g	Recipe	1729004	streaky bacon
80 g	Product	987758	Burger Bun : Pretzel
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
30 g	Product	9576298	APPLEWOOD Smoked Cheddar
20 g	Recipe	1911864	chipotle salsa
15 g	Recipe	1912139	jalapeno relish

Number of Products: 27

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 added: 21/09/2026 14:02:36 (1912139)
Dish details last updated: 21/09/2026 21:58:46

JALAPENO RELISH

SUB RECIPE FOR: SPICY BEEF STACK BURGER

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.

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:

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

CHIPOTLE SALSA

SUB RECIPE FOR: SPICY BEEF STACK BURGER

Recipe ID	1911864
Recipe Amount	460 g
Production Amount	460 g

Ingredients

400 g	Product	2199943	Tomato : Salsa : P.Pickles
50 g	Product	3414169	Chipotle Ketchup

Number of Products: 2

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:

Last Updated:
Most recent item change: 16/09/2026 16:57:09 (3414169)
Most recent item added: 16/09/2026 16:56:43 (3414169)

BRAISED BEEF SHIN

SUB RECIPE FOR: SPICY BEEF 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.

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:

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

STREAKY BACON

SUB RECIPE FOR: SPICY BEEF 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

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:

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

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)

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 14:17:21 (923740)
Most recent item added: 21/09/2026 14:16:22 (923740)
Dish details last updated: 21/09/2026 21:59:36