Bespoke Inns

Dish Specification

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

Critical Control Points (CCP)

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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: 21/09/2026 21:52:11

MASH

SUB RECIPE FOR: BEEF AND ALE PIE

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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Allergen Disclaimer:

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

BEEF BOURGUIGNON



Dish ID	1344023

Ingredients

120 g	Product	11106751	Beef fillet strips 1KG
150 ml	Recipe	1911929	bourgignon sauce
200 g	Recipe	1713377	mash
10 g	Recipe	1713351	garlic butter
5 g	Product	8015519	Crispy Onions
2 g	Product	2026218	Pea Shoots : with Tendrils
30 g	Product	967652	Green Curly Kale

Number of Products: 31

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Last Updated:
Most recent item change: 21/09/2026 12:37:11 (1911929)
Most recent item added: 21/09/2026 12:38:10 (967652)
Dish details last updated: 21/09/2026 22:34:11

GARLIC BUTTER

SUB RECIPE FOR: BEEF BOURGUIGNON

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)

BOURGIGNON SAUCE

SUB RECIPE FOR: BEEF BOURGUIGNON

Recipe ID	1911929
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

500 g	Product	764719	Lardons : Pancetta : Smoked
700 g	Product	206417	Onions : Spanish
40 g	Product	2174423	Fresh Delight : Garlic : Peeled
15 g	Product	833734	Thyme
15 g	Product	817908	Rosemary
1 kg	Product	1877189	Mushrooms : Chestnut
500 ml	Product	4787770	Crescendo Merlot, Italy
100 g	Product	4207911	Essential Cuisine Chicken Jus
200 ml	Recipe	528666	Tap water
500 g	Product	213422	Silverskin Onions
2 ltr	Recipe	1713415	gravy

Number of Products: 20

Method

add pancetta to large pan and start to render.

once it starts colouring and crisping up add the diced onion and garlic.

sweat for 5 mins then add rosemary and thyme.

quarter the mushrooms and add them to the pan with the beef powder.

once cooked down add the red wine and reduce by 2/3rds.

whisk the chicken jus paste into the 200ml of water and then add to the pan.

add the gravy and bring to the boil.

simmer for 10 mins.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 17:44:40 (528666)
Most recent item added: 16/09/2026 17:44:16 (528666)

CHICKEN AND WILD MUSHROOM ALFREDO



Dish ID	1344462

Ingredients

170 ml	Recipe	1911382	alfredo sauce
200 g	Recipe	1915247	cooked linguini
10 g	Recipe	1911892	garlic and parmesan crumb
120 g	Recipe	1693865	prepped chicken breast
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	2078483	Chives

Number of Products: 24

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 21:07:11 (2078483)
Most recent item added: 21/09/2026 21:06:37 (2078483)
Dish details last updated: 21/09/2026 22:28:42

GARLIC AND PARMESAN CRUMB

SUB RECIPE FOR: CHICKEN AND WILD MUSHROOM ALFREDO

Recipe ID	1911892
Recipe Amount	150 g
Production Amount	150 g

Ingredients

100 g	Product	352815	Panko Japanese Breadcrumbs
80 g	Recipe	1713351	garlic butter
80 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
2 g	Product	3889500	Parsley : Dried

Number of Products: 7

Method

add a splash of oil to a frying pan and add garlic butter.

cook until butter is foaming add breadcrumbs and cook stirring until they have gone golden brown.

remove from heat add in freshly grated parmesan and dried parsley.

season with salt.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 17:14:14 (3889500)

COOKED LINGUINI

SUB RECIPE FOR: CHICKEN AND WILD MUSHROOM ALFREDO

Recipe ID	1915247
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

500 g	Product	439261	Linguine

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/09/2026 21:02:03 (439261)

ALFREDO SAUCE

SUB RECIPE FOR: CHICKEN AND WILD MUSHROOM ALFREDO

Recipe ID	1911382
Recipe Amount	3 ltr
Production Amount	3 ltr

Ingredients

250 g	Product	206417	Onions : Spanish
30 g	Product	407660	Garlic : Peeled
500 g	Product	218507	Mushrooms : Chestnut
400 g	Product	2414820	Mushrooms : Exotic : Mix
80 g	Recipe	1713351	garlic butter
375 ml	Product	7644442	Vidriada Airen
2 ltr	Product	3268824	Double Cream
350 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	403178	Cornflour
10 g	Product	3889500	Parsley : Dried

Number of Products: 13

Method

dice onion and grate garlic and sweat until softened.

add mushrooms , garlic butter and a splash of water and cook until mushrooms have cooked down.

deglaze with white wine and reduce by 2/3rds.

and cream and chicken stock powder and reduce by 1/3rd.

mix corn flour with a bit of water to make a paste and whisk in to sauce.

bring back to boil and add parmesan then remove from the heat.

keep whisking until parmesan is dissolved.

season with salt and pepper and add dried parsley.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 16/09/2026 13:06:33 (403178)

Most recent item added: 16/09/2026 14:24:04 (3889500)

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

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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: 21/09/2026 21:51:11

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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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: 16/09/2026 12:35:21

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

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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)

HAM , EGG AND CHIPS

Dish ID	1344443

Ingredients

120 g	Product	7854421	Ham joint (1kg joint)
2 each	Product	3407989	Eggs : Large
3 oz	Product	3681497	Drivers Piccalilli
2 g	Product	2026218	Pea Shoots : with Tendrils
1 portion	Recipe	1729127	silver pot of chunkies

Number of Products: 5

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Last Updated:
Most recent item added: 21/09/2026 20:09:46 (1729127)
Dish details last updated: 21/09/2026 21:30:37

PAN FRIED SEA BASS (CURRY SAUCE)



Dish ID	1344028

Ingredients

1 each	Product	859375	Sea Bass : 140-160g (5-6oz) : Fillet : Scaled: Boned
130 g	Recipe	1912287	bombay potato cake
80 ml	Recipe	1912568	curry sauce (fish)
10 g	Recipe	1912569	mango chutney puree
15 g	Recipe	668418	Onion bhaji mix (Boot)
5 ml	Recipe	1827553	curry oil (boot)
15 g	Recipe	1727792	asian pickles
1 g	Product	435734	Coriander : Micro

Number of Products: 43

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Last Updated:
Most recent item change: 21/09/2026 13:07:38 (435734)
Most recent item added: 21/09/2026 13:03:23 (435734)
Dish details last updated: 21/09/2026 22:45:19

ASIAN PICKLES

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1727792
Recipe Amount	900 g
Production Amount	900 g

Ingredients

500 g	Recipe	1727789	pickled red cabbage
200 g	Product	465054	Carrots : Large
100 g	Recipe	560514	Chopped spring onions
40 g	Product	201099	Coriander

Number of Products: 6

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Last Updated:
Most recent item change: 22/01/2026 17:34:11 (201099)
Most recent item added: 22/01/2026 17:33:45 (201099)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each	Product	4820190	Spring onion

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 11/04/2021 14:49:57 (4820190)
Most recent item added: 02/07/2020 15:32:09 (4820190)

PICKLED RED CABBAGE

SUB RECIPE FOR: ASIAN PICKLES

Recipe ID	1727789
Recipe Amount	1000 g
Production Amount	1000 g

Ingredients

1.3 kg	Product	206407	Cabbage : Red
600 ml	Product	195739	White Wine Vinegar
450 g	Product	200592	Caster Sugar

Number of Products: 3

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Last Updated:
Most recent item change: 22/01/2026 17:30:55 (200592)
Most recent item added: 22/01/2026 17:30:40 (200592)

CURRY OIL (BOOT)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1827553
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
100 g	Product	782673	Curry Powder : Mild
20 g	Product	2509497	Haldi Turmeric : Ground

Number of Products: 3

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Allergen Disclaimer:

Last Updated:
Most recent item change: 18/05/2026 23:44:54 (2509497)
Most recent item added: 18/05/2026 23:44:45 (2509497)

ONION BHAJI MIX (BOOT)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	668418
Recipe Amount	300 g
Production Amount	300 g

Ingredients

300 g	Product	206417	Onions : Spanish
100 g	Product	275134	OwnGram Flour
15 g	Product	1379840	Table Salt
2 g	Product	192267	Baking Powder
2 g	Product	367750	Chilli Powder
2 g	Product	2509497	Haldi Turmeric : Ground
0.5 each	Product	2174713	Coriander : .
5 g	Product	223989	Cumin : ground
5 g	Product	894090	Coriander : ground

Number of Products: 9

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 21/09/2026 10:29:25 (894090)
Most recent item added: 21/09/2026 10:28:25 (894090)

MANGO CHUTNEY PUREE

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912569
Recipe Amount	600 g
Production Amount	600 g

Ingredients

500 g	Product	4199803	Ponthier Mango
150 g	Product	206417	Onions : Spanish
10 g	Product	407660	Garlic : Peeled

Number of Products: 3

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Last Updated:
Most recent item added: 17/09/2026 14:33:22 (407660)

CURRY SAUCE (FISH)

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912568
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

150 g	Product	2191203	Butter Unsalted : Cuisine
350 g	Product	2067591	Shallots Banana : XL : Long : UK
50 g	Product	407660	Garlic : Peeled
20 g	Product	833734	Thyme
75 g	Product	3562857	Madras Curry Powder
75 g	Product	782673	Curry Powder : Mild
250 ml	Product	7644442	Vidriada Airen
20 g	Product	4332452	Essential Cuisine Fish Stock Mix
1 ltr	Product	3268824	Double Cream
500 ml	Recipe	528666	Tap water
5 g	Product	390510	Brown & Polson Cornflour

Number of Products: 10

Method

melt butter and finely sliced shallots and garlic.

sweat until softened and add thyme chopped thyme.

add curry powder and cook for 5 mins.

add white wine and reduce by 2/3rds.

add water , cream and fish stock powder.

reduce by 1/3rd.

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

bring to boil for 2 mins then pass off and season with salt and lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 12:58:03 (390510)
Most recent item added: 21/09/2026 12:57:53 (390510)

BOMBAY POTATO CAKE

SUB RECIPE FOR: PAN FRIED SEA BASS (CURRY SAUCE)

Recipe ID	1912287
Recipe Amount	2.5 kg
Production Amount	2.5 kg

Ingredients

2 kg	Product	2152517	POT.WASH.MIDS-30/40MM CHARLOTTE : .
250 g	Product	206417	Onions : Spanish
400 g	Product	1846670	Baby Spinach
20 g	Recipe	1713319	confit garlic
100 g	Product	201099	Coriander
15 g	Product	782673	Curry Powder : Mild
5 g	Product	2509497	Haldi Turmeric : Ground
5 g	Product	1554600	Schwartz Cumin : Ground
3 each	Product	4113174	Green Chillies

Number of Products: 10

Method

half potatoes and toss in oil , curry powder , turmeric , cumin.

roast at 160 until softened , leave to cool slightly then crush.

dice onion and finely chop chillis , add to pan and sweat until softened, add spinach and wilt.

add onion and spinach mix to potatoes with confit garlic and chopped coriander.

mix well and season with salt and pepper.

press into 130g cakes.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/09/2026 11:59:10 (4113174)

ROASTED SQUASH AND CHICKPEA TAGINE



Dish ID	1344471

Ingredients

170 g	Recipe	1909814	harissa and apricot cous cous
240 ml	Recipe	1911297	chick pea tagine
80 g	Recipe	1915259	roasted butternut squash
10 g	Product	191922	Almonds : Flaked
2 g	Product	201099	Coriander
5 ml	Recipe	1824616	herb oil

Number of Products: 34

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Last Updated:
Most recent item added: 21/09/2026 21:23:37 (1824616)
Dish details last updated: 21/09/2026 22:29:22

HERB OIL

SUB RECIPE FOR: ROASTED SQUASH AND CHICKPEA TAGINE

Recipe ID	1824616
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

100 g	Product	817912	Parsley : Flat Leaf
50 g	Product	201105	Dill
50 g	Product	2078483	Chives
1.2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean

Number of Products: 4

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Allergen Disclaimer:

Last Updated:
Most recent item change: 14/05/2026 14:25:46 (8718407)
Most recent item added: 14/05/2026 14:25:38 (8718407)

ROASTED BUTTERNUT SQUASH

SUB RECIPE FOR: ROASTED SQUASH AND CHICKPEA TAGINE

Recipe ID	1915259
Recipe Amount	800 g
Production Amount	800 g

Ingredients

20 g	Product	223989	Cumin : ground
10 g	Product	407660	Garlic : Peeled
5 g	Product	833734	Thyme
1.2 kg	Product	200912	Butternut

Number of Products: 4

Method

prep squash and cut in to medium dice.

mix squash with cumin and a splash of oil and place in tray with garlic and thyme.

roast at 160 until slightly coloured and softened.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/09/2026 21:18:37 (200912)

CHICK PEA TAGINE

SUB RECIPE FOR: ROASTED SQUASH AND CHICKPEA TAGINE

Recipe ID	1911297
Recipe Amount	4 ltr
Production Amount	4 ltr

Ingredients

350 g	Product	206417	Onions : Spanish
40 g	Product	407660	Garlic : Peeled
30 g	Product	1796262	Ginger Root : Fresh
1 g	Product	1654141	Saffron : Threads : Spanish
30 g	Product	887374	Harissa Paste
15 g	Product	1108362	Paprika : Smoked
10 g	Product	223989	Cumin : ground
1 each	Product	201038	Peppers : Yellow
1 each	Product	353281	Peppers : Red
80 g	Product	223855	Tomato Paste
1500 g	Product	5190286	KTC Passata Sauce : Smooth
700 ml	Recipe	528666	Tap water
30 g	Product	6572652	Vegetable : Stock powder
200 g	Product	2199943	Tomato : Salsa : P.Pickles
800 g	Product	367389	Chick Peas
50 g	Product	201099	Coriander

Number of Products: 15

Method

dice onion and grate garlic and add to pan and sweat until softened.

add ginger and harissa paste and cook for 2 mins.

add sliced peppers , cumin and smoked paprika and continue cooking.

once peppers start to soften add in tomato paste and cook for 2 mins.

add tomato salsa and passata , water and veg stock powder.

bring to the boil then simmer on low heat for 45 mins until thickened.

add in drained chickpeas and chopped coriander.

season with salt and pepper.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 11:56:53 (201099)

HARISSA AND APRICOT COUS COUS

SUB RECIPE FOR: ROASTED SQUASH AND CHICKPEA TAGINE

Recipe ID	1909814
Recipe Amount	1500 g
Production Amount	1500 g

Ingredients

400 g	Product	2548942	Mer.Gourmet : Cous Cous
250 g	Product	206417	Onions : Spanish
40 g	Product	407660	Garlic : Peeled
30 g	Product	887374	Harissa Paste
300 g	Product	2620961	Apricots : Dried : SEL.SO2
300 g	Product	2620961	Apricots : Dried : SEL.SO2
30 g	Product	6572652	Vegetable : Stock powder
550 ml	Recipe	528666	Tap water
50 g	Product	201099	Coriander
2 each	Product	198016	Lemon

Number of Products: 9

Method

finely dice onion and grate garlic cloves.

add to pan and sweat until softened.

add harissa paste and cook out for 2 mins.

chop apricots and add to pan with cous cous and remove from heat.

in a seperate pan bring the water to the boil and whisk in stock powder.

pour boiling stock over cous cous and mix well.

cling film pan and leave for 10 mins.

unwrap and give a good mix , then add lemon juice and zest and chopped coriander.

season with salt.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 11:33:13 (198016)

SMOKED BACON CEASER



Dish ID	1211895

Ingredients

60 g	Recipe	1729002	prepped gem lettuce
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
50 g	Product	2153301	TOMATOES CHERRY RED (ENG) 250GM PNTS : .
15 g	Product	202091	Anchovies : Fillet : 1 kg : in Oil
20 g	Recipe	1729004	streaky bacon
50 ml	Recipe	1713430	ceaser dressing
30 g	Recipe	1713448	crutons

Number of Products: 12

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Last Updated:
Most recent item change: 24/01/2026 11:05:15 (1713448)
Most recent item added: 24/01/2026 11:04:37 (1713448)
Dish details last updated: 21/09/2026 22:10:12

CEASER DRESSING

SUB RECIPE FOR: SMOKED BACON CEASER

Recipe ID	1713430
Recipe Amount	2.2 ltr
Production Amount	2.2 ltr

Ingredients

2 ltr	Product	195467	Mayonnaise
20 g	Product	407660	Garlic : Peeled
150 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 g	Product	206385	Parsley : Curly
10 g	Product	6810335	Dijon Mustard
30 g	Product	2161466	Capers

Number of Products: 6

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 24/01/2026 11:03:02 (6810335)
Most recent item added: 05/01/2026 12:24:40 (2161466)

STREAKY BACON

SUB RECIPE FOR: SMOKED BACON CEASER

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)

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Allergen Disclaimer:

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