Bespoke Inns

Dish Specification

BONELESS CHICKEN WINGS (GOCHUJANG, KEWPIE)



Dish ID	1344461

Ingredients

1 ptns	Recipe	1822254	buffalo wings
40 ml	Recipe	1752171	sriracha buffalo glaze
10 g	Recipe	560514	Chopped spring onions
40 g	Product	559686	Japanese : Mayonnaise : (Kewpie)
40 ml	Recipe	1903716	gochujang sauce
5 g	Recipe	1694376	toasted sesame seeds

Number of Products: 17

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 21/09/2026 20:54:09 (1694376)
Dish details last updated: 21/09/2026 21:34:40

GOCHUJANG SAUCE

SUB RECIPE FOR: BONELESS CHICKEN WINGS (GOCHUJANG, KEWPIE)

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.

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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)

CHOPPED SPRING ONIONS

SUB RECIPE FOR: BONELESS CHICKEN WINGS (GOCHUJANG, KEWPIE)

Recipe ID	560514
Recipe Amount	80 g
Production Amount	80 g

Ingredients

1 each	Product	4820190	Spring onion

Number of Products: 1

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Allergen Disclaimer:

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

SRIRACHA BUFFALO GLAZE

SUB RECIPE FOR: BONELESS CHICKEN WINGS (GOCHUJANG, KEWPIE)

Recipe ID	1752171
Recipe Amount	1625 ml
Production Amount	1625 ml

Ingredients

800 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
425 g	Product	436753	Clear Honey
90 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
90 ml	Product	195739	White Wine Vinegar
15 g	Product	2162815	Rajah Garlic Powder
250 g	Product	2191203	Butter Unsalted : Cuisine

Number of Products: 6

Method

dice butter and melt in pan.

add remaining ingredients and bring to a simmer.

simmer for 2 mins whisking continuously until emulsified.

remove from heat and leave to cool.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 17/02/2026 19:25:19 (2191203)

HOUSE BREADS (BUTTER , OILS)

Dish ID	1344453

Ingredients

1 portion	Recipe	1913945	ciabatta portion
3 oz	Recipe	1823492	whipped butter (boot)
3 fluid oz	Recipe	1915223	garlic and rosemary oil
20 ml	Product	2168127	Chef's Kitchen Balsamic : Glaze

Number of Products: 7

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Last Updated:
Most recent item change: 21/09/2026 20:28:32 (2168127)
Most recent item added: 21/09/2026 20:27:45 (2168127)
Dish details last updated: 21/09/2026 21:17:03

GARLIC AND ROSEMARY OIL

SUB RECIPE FOR: HOUSE BREADS (BUTTER , OILS)

Recipe ID	1915223
Recipe Amount	2 ltr
Production Amount	2 ltr

Ingredients

2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
300 g	Product	407660	Garlic : Peeled
50 g	Product	201130	Rosemary

Number of Products: 3

Method

add garlic and oil to a pan and cook on low heat for 15 mins.

remove from heat and add rosemary.

leave to infuse until cool and tub up ready for use.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 20:19:53 (201130)
Most recent item added: 21/09/2026 20:19:24 (201130)

WHIPPED BUTTER (BOOT)

SUB RECIPE FOR: HOUSE BREADS (BUTTER , OILS)

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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Last Updated:
Most recent item change: 13/05/2026 14:38:06 (8718407)
Most recent item added: 13/05/2026 14:37:55 (8718407)

CIABATTA PORTION

SUB RECIPE FOR: HOUSE BREADS (BUTTER , OILS)

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

0.5 each	Product	1032464	Muffins : English breakfast
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

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Last Updated:
Most recent item added: 21/09/2026 10:42:46 (1457091)
Dish details last updated: 21/09/2026 22:32:58

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.

Critical Control Points (CCP)

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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

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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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Allergen Disclaimer:

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

CRISPY DUCK GYOZAS



Dish ID	1343939

Ingredients

120 g	Product	11435981	AJINOMOTO DUCK GYOZA 20G
3 fluid oz	Recipe	1912232	soy and ginger dipping sauce
10 g	Recipe	1727792	asian pickles
10 g	Recipe	560524	Pickled cucumber
2 g	Recipe	1822337	pickled chilli
1 g	Product	435734	Coriander : Micro

Number of Products: 21

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Last Updated:
Most recent item added: 21/09/2026 10:13:19 (435734)
Dish details last updated: 21/09/2026 22:40:21

PICKLED CHILLI

SUB RECIPE FOR: CRISPY DUCK GYOZAS

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

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Allergen Disclaimer:

Last Updated:
Most recent item change: 12/05/2026 14:16:33 (1582982)
Most recent item added: 12/05/2026 14:16:23 (1582982)

PICKLED CUCUMBER

SUB RECIPE FOR: CRISPY DUCK GYOZAS

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

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

ASIAN PICKLES

SUB RECIPE FOR: CRISPY DUCK GYOZAS

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)

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)

SOY AND GINGER DIPPING SAUCE

SUB RECIPE FOR: CRISPY DUCK GYOZAS

Recipe ID	1912232
Recipe Amount	600 ml
Production Amount	600 ml

Ingredients

350 ml	Product	5300865	Tamari Soy Sauce : Gluten Free
150 ml	Recipe	528666	Tap water
75 ml	Product	213018	Toasted Sesame Oil
10 g	Product	407660	Garlic : Peeled
10 g	Product	1796262	Ginger Root : Fresh
2 g	Product	4760238	Chilli Flakes
30 g	Product	2833229	Caster Sugar : Catering
20 ml	Product	274959	Rice Vinegar

Number of Products: 7

Method

warm soy, water , sugar and vinegar until sugar has dissolved.

Add garlic , ginger , chilli flakes and sesame oil.

leave to infuse for 15 mins.

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Last Updated:
Most recent item added: 17/09/2026 11:16:11 (274959)

HAM AND CHEDDAR CROQUETTES



Dish ID	1344477

Ingredients

90 g	Recipe	1911616	ham croquette mix
1 ptns	Recipe	636811	panne mix
20 g	Recipe	1909799	mustard mayo
2 g	Product	8015519	Crispy Onions
1 g	Product	2026218	Pea Shoots : with Tendrils

Number of Products: 14

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Last Updated:
Most recent item change: 21/09/2026 21:31:24 (2026218)
Most recent item added: 21/09/2026 21:30:37 (2026218)
Dish details last updated: 21/09/2026 22:38:07

MUSTARD MAYO

SUB RECIPE FOR: HAM AND CHEDDAR CROQUETTES

Recipe ID	1909799
Recipe Amount	400 g
Production Amount	400 g

Ingredients

350 ml	Product	195467	Mayonnaise
40 ml	Product	224489	English Mustard
30 ml	Product	351343	Dijon Mustard

Number of Products: 3

Method

whisk all ingredients together.

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Last Updated:
Most recent item added: 14/09/2026 14:10:04 (351343)

PANNE MIX

SUB RECIPE FOR: HAM AND CHEDDAR CROQUETTES

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)

HAM CROQUETTE MIX

SUB RECIPE FOR: HAM AND CHEDDAR CROQUETTES

Recipe ID	1911616
Recipe Amount	2.2 kg
Production Amount	2.2 kg

Ingredients

1 kg	Recipe	1911620	cooked gammon
1 kg	Product	1875262	Butlers Secret : Extra Mature : White Cheddar
8 each	Product	3407989	Eggs : Large
120 g	Product	834877	Doves Farm Self Raising Flour : Gluten Free
5 g	Product	3889500	Parsley : Dried

Number of Products: 5

Method

pull or chop down ham in to small pieces.

crack eggs and flour in to a tray and mix together.

add in grated cheese , ham and dried parsley and mix well until fully incorporated.

ball into 30g balls ready to panne.

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Last Updated:
Most recent item change: 16/09/2026 14:36:14 (3889500)
Most recent item added: 16/09/2026 14:35:59 (3889500)

COOKED GAMMON

SUB RECIPE FOR: HAM CROQUETTE MIX

Recipe ID	1911620
Recipe Amount	3.5 kg
Production Amount	3.5 kg

Ingredients

5 kg	Product	2193376	Gammon : Converter : Primal

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 16/09/2026 14:33:04 (2193376)
Most recent item added: 16/09/2026 14:32:54 (2193376)

LEMON AND HERB CALAMARI



Dish ID	1292776

Ingredients

1 ptns	Recipe	1845324	calamari portion (7 pieces)
20 ml	Recipe	1691925	Tartar sauce
10 ml	Recipe	1845326	lemon and herb dressing
2 g	Product	201105	Dill

Number of Products: 12

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 11/06/2026 13:32:22 (201105)
Most recent item added: 11/06/2026 13:32:10 (201105)
Dish details last updated: 21/09/2026 21:49:42

LEMON AND HERB DRESSING

SUB RECIPE FOR: LEMON AND HERB CALAMARI

Recipe ID	1845326
Recipe Amount	300 ml
Production Amount	300 ml

Ingredients

12 g	Product	407660	Garlic : Peeled
40 g	Product	817912	Parsley : Flat Leaf
4 each	Product	5403091	Prima : Lemon : Small : (ESP)
10 g	Product	209656	Sea Salt : Coarse
300 ml	Product	194054	Vegetable Oil

Number of Products: 5

Method

chop parsley and micro plane garlic into blender.

add salt and zest and juice from the 4 lemons.

blend up then start adding oil until all incorporated.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 11/06/2026 10:19:34 (194054)

TARTAR SAUCE

SUB RECIPE FOR: LEMON AND HERB CALAMARI

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.

Critical Control Points (CCP)

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Allergen Disclaimer:

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

CALAMARI PORTION (7 PIECES)

SUB RECIPE FOR: LEMON AND HERB CALAMARI

Recipe ID	1845324
Recipe Amount	7 ptns
Production Amount	7 ptns

Ingredients

1 kg	Product	1554287	Squid : Salt & Pepper : Pacific West

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 11/06/2026 10:10:39 (1554287)
Most recent item added: 11/06/2026 10:10:24 (1554287)

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: 21/09/2026 21:42:10

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)

MINI CHORIZO



Dish ID	1210072

Ingredients

10 g	Product	222917	Squeezy : Honey
110 g	Recipe	1713302	cooked mini chorizo
5 g	Product	8015519	Crispy Onions
1 g	Product	3889500	Parsley : Dried

Number of Products: 8

Critical Control Points (CCP)

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Last Updated:
Most recent item change: 22/01/2026 16:44:13 (3889500)
Most recent item added: 22/01/2026 16:41:07 (3889500)
Dish details last updated: 21/09/2026 21:30:23

COOKED MINI CHORIZO

SUB RECIPE FOR: MINI CHORIZO

Recipe ID	1713302
Recipe Amount	2000 g
Production Amount	2000 g

Ingredients

2 kg	Product	10471211	Chorizo : Raw : Mini
750 ml	Product	909442	Red : Cooking Wine : Premium
100 g	Product	407660	Garlic : Peeled
350 g	Product	222917	Squeezy : Honey
20 g	Product	833734	Thyme

Number of Products: 5

Method

Separate chorizo links and add to gastro tray.

add rest of ingredients and mix well.

cover with a lid and bake at 180 for 20 mins.

leave to cool in liquid before portioning.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 09:41:22 (833734)

SEAFOOD COCKTAIL



Dish ID	1343978

Ingredients

100 g	Recipe	1911354	seafood rillette mix
15 g	Product	4998573	Merchant Gourmet Sunblush Tomato
10 g	Recipe	1911357	lobster mayo
10 g	Recipe	1729002	prepped gem lettuce
15 g	Recipe	1726114	sourdough croutes
5 ml	Recipe	1824616	herb oil
2 g	Recipe	1845502	pickled shallot rings

Number of Products: 28

Critical Control Points (CCP)

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Last Updated:
Most recent item added: 21/09/2026 11:22:37 (1845502)
Dish details last updated: 21/09/2026 22:35:14

HERB OIL

SUB RECIPE FOR: SEAFOOD COCKTAIL

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

Critical Control Points (CCP)

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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)

SOURDOUGH CROUTES

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1726114
Recipe Amount	600 g
Production Amount	600 g

Ingredients

650 g	Product	7871376	Delifrance Sourdough Bloomer : Fully Baked

Number of Products: 1

Method

thinly slice sourdough.

season with oil slat and pepper and bake it oven until golden and crisp.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/01/2026 12:59:59 (7871376)

LOBSTER MAYO

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1911357
Recipe Amount	600 g
Production Amount	600 g

Ingredients

500 ml	Product	711270	Mayonnaise : Zafron
15 g	Product	839907	Paprika
5 g	Product	375546	Cayenne Pepper
50 g	Product	680566	Essential Cuisine Lobster Glace
25 g	Product	201105	Dill
25 g	Product	201093	Chervil
1 each	Product	198016	Lemon

Number of Products: 7

Method

add all ingredients together , mix well and season with the lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 12:37:04 (198016)
Most recent item added: 16/09/2026 12:36:02 (198016)

SEAFOOD RILLETTE MIX

SUB RECIPE FOR: SEAFOOD COCKTAIL

Recipe ID	1911354
Recipe Amount	1.8 kg
Production Amount	1.8 kg

Ingredients

250 g	Product	1703669	Salmon : 500g : Smoked : Trimmings
500 g	Recipe	1911373	cooked and flaked salmon
350 g	Product	6794014	Prawns - King : 26/30 : Raw, Peeled & Deveined : INDYS ARTIC
200 g	Recipe	1729002	prepped gem lettuce
700 g	Recipe	1911357	lobster mayo

Number of Products: 11

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 16/09/2026 12:49:37 (1911373)
Most recent item added: 16/09/2026 12:49:07 (1911373)

COOKED AND FLAKED SALMON

SUB RECIPE FOR: SEAFOOD RILLETTE MIX

Recipe ID	1911373
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients

1.3 kg	Recipe	1760048	side of salmon

Number of Products: 1

Method

cut trimmed side of salmon in to 4 pieces.

place on baking tray lined with grease proof paper.

season salmon with salt and pepper and bake at 180 for 8 to 10 mins until just cooked.

leave to cool before flaking.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item added: 16/09/2026 12:46:38 (1760048)

SIDE OF SALMON

SUB RECIPE FOR: COOKED AND FLAKED SALMON

Recipe ID	1760048
Recipe Amount	1.3 kg
Production Amount	1.3 kg

Ingredients

1.6 kg	Product	1532754	Salmon : 1.25-1.65kg : Fillet : Scaled: Boned : (KG)

Number of Products: 1

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:
Most recent item change: 26/02/2026 12:03:14 (1532754)
Most recent item added: 26/02/2026 12:02:48 (1532754)

SPICED CAULIFLOWER SOUP



Dish ID	1343946

Ingredients

220 ml	Recipe	1909778	spiced cauliflower soup
5 ml	Recipe	1827553	curry oil (boot)
1 g	Recipe	1694376	toasted sesame seeds
2 oz	Recipe	1823492	whipped butter (boot)
0.5 portion	Recipe	1913945	ciabatta portion
1 g	Product	201099	Coriander
20 g	Recipe	668418	Onion bhaji mix (Boot)

Number of Products: 28

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Last Updated:
Most recent item change: 21/09/2026 10:30:31 (668418)
Most recent item added: 21/09/2026 10:30:12 (668418)
Dish details last updated: 21/09/2026 22:31:28

ONION BHAJI MIX (BOOT)

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

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

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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)

CURRY OIL (BOOT)

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

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

Critical Control Points (CCP)

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

SPICED CAULIFLOWER SOUP

SUB RECIPE FOR: SPICED CAULIFLOWER SOUP

Recipe ID	1909778
Recipe Amount	5 ltr
Production Amount	5 ltr

Ingredients

1 kg	Product	206417	Onions : Spanish
150 g	Product	407660	Garlic : Peeled
10 g	Product	833734	Thyme
10 g	Product	223989	Cumin : ground
10 g	Product	2680679	WP : Garam Masala
30 g	Product	3562857	Madras Curry Powder
2 g	Product	3890035	Curry Leaves : Dried
1 ltr	Recipe	528666	Tap water
30 g	Product	6572652	Vegetable : Stock powder
2.84 kg	Product	10842381	Coconut Milk : 18%
2.5 kg	Product	9131521	Caterforce Cauliflower

Number of Products: 10

Method

add sliced onion , chopped garlic and thyme to pan and sweat until softened.

add spices and curry leaves and cook for a further 5 mins.

chop cauli down to small pieces and add to pan , stirring to coat in spices.

add water and vegetable stock powder and simmer for 10 mins.

add coconut milk and simmer until cauli is soft.

blend until smooth and pass.

season with salt and lemon juice.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 14/09/2026 13:56:43 (9131521)

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

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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: 21/09/2026 20:17:47

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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Allergen Disclaimer:

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

VEGETABLE SPRING ROLLS

Dish ID	1292768

Ingredients

5 g	Recipe	560514	Chopped spring onions
2 g	Recipe	1694376	toasted sesame seeds
60 g	Product	4038594	Vegetable Spring Rolls : Mini
3 fluid oz	Recipe	1914429	nam jim dipping sauce

Number of Products: 10

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Last Updated:
Most recent item change: 21/09/2026 10:05:35 (1914429)
Most recent item added: 21/09/2026 10:05:27 (1914429)
Dish details last updated: 21/09/2026 21:44:11

NAM JIM DIPPING SAUCE

SUB RECIPE FOR: VEGETABLE SPRING ROLLS

Recipe ID	1914429
Recipe Amount	1.2 ltr
Production Amount	1.2 ltr

Ingredients

60 g	Product	210332	Palm Sugar
5 each	Product	4113174	Green Chillies
50 g	Product	201099	Coriander
100 ml	Product	4416748	Lime Juice : 100% Natural
1 ltr	Product	7637635	Thai Sweet Chilli Sauce
20 g	Product	1379840	Table Salt

Number of Products: 6

Method

grate palm sugar and slice chilli and add to blender with coriander.

blitz to a paste then add sweet chilli and lime juice.

blitz again and season with salt.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 21/09/2026 09:44:59 (1379840)