

Bespoke Inns 2020

Dish Specification

CAESER SALAD SMALL (BOWLS)

Dish ID

1211901

Ingredients

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

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.

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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: 24/01/2026 11:23:03 (1713448)

Most recent item added: 24/01/2026 11:20:26 (1713448)

Dish details last updated: 23/02/2026 10:59:13

CEASER DRESSING

SUB RECIPE FOR: CAESER SALAD SMALL (BOWLS)

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

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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: CAESER SALAD SMALL (BOWLS)

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

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Allergen Disclaimer:

Last Updated:

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

CHUNKY CHIPS (BOWLS)

Dish ID

1211958

Ingredients

350 g Product 6571812 Chunky Fries : Triple Cooked 19mm

Number of Products: 1

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 24/01/2026 15:42:22 (6571812)

Most recent item added: 24/01/2026 15:42:10 (6571812)

Dish details last updated: 25/01/2026 11:09:52

GARLIC GREENS (BOWLS)

Dish ID

1211968

Ingredients

180 g Recipe 1729200 greens

10 g Recipe 1713351 garlic butter

Number of Products: 8

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Last Updated:

Most recent item added: 24/01/2026 15:50:05 (1713351)

Dish details last updated: 23/02/2026 09:55:28

GARLIC BUTTER

SUB RECIPE FOR: GARLIC GREENS (BOWLS)

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)

GREENS

SUB RECIPE FOR: GARLIC GREENS (BOWLS)

Recipe ID	1729200
Recipe Amount	5000 g
Production Amount	5000 g

Ingredients

1 kg	Product	2184636	Beans Mange Tout : Topped & Tailed : By Air
1 kg	Product	2344920	Peas : Sugar Snap : T/T By Air
1 kg	Product	1472189	Leeks
2 kg	Product	553944	Savoy Cabbage : Sliced

Number of Products: 4

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Last Updated:

Most recent item added: 24/01/2026 15:48:23 (553944)

ONION RINGS (BOWLS)

Dish ID

1211956

Ingredients

1 portion Recipe 1729171 pickled onion rings

Number of Products: 5

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Last Updated:

Most recent item added: 24/01/2026 15:36:44 (1729171)

Dish details last updated: 22/02/2026 21:08:48

PARMESAN TRUFFLE CHIPS (BOWLS)

Dish ID

1212159

Ingredients

350 g	Product	6571812	Chunky Fries : Triple Cooked 19mm
20 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 ml	Product	1857627	Truffle Oil White

Number of Products: 3

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 25/01/2026 11:10:43 (1857627)

Most recent item added: 25/01/2026 11:10:31 (1857627)

Dish details last updated: 23/02/2026 10:59:13

SKINNY FRIES (BOWLS)

Dish ID

1211960

Ingredients

250 g Product 1553667 Lamb Weston Stealth Fries : 3/8 9mm

Number of Products: 1

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Last Updated:

Most recent item change: 24/01/2026 15:45:16 (1553667)

Most recent item added: 24/01/2026 15:45:05 (1553667)

Dish details last updated: 25/01/2026 12:34:05