

# Bespoke Inns 2020

## Dish Specification

# BUFFALO CHICKEN BURGER ( BURGERS)



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	1752171	sriracha buffalo glaze
30 ml	Recipe	1752213	jalapeno ranch dressing

Number of Products: 31

## Critical Control Points (CCP)

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### Allergen Disclaimer:

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### Last Updated:

Most recent item change: 23/02/2026 09:26:28 (1752213)

Most recent item added: 23/02/2026 09:25:52 (1752213)

Dish details last updated: 23/02/2026 12:57:51

# JALAPENO RANCH DRESSING

## SUB RECIPE FOR: BUFFALO CHICKEN BURGER ( BURGERS)

Recipe ID	1752213
Recipe Amount	1.5 ltr
Production Amount	1.5 ltr

### Ingredients

100 g	Recipe	1752214	drained jalapenos
50 g	Product	201099	Coriander
3 g	Product	2297665	: Onion Powder
3 g	Product	367755	Garlic Powder
1.4 kg	Product	2389496	Sour Cream : Set
2 each	Product	198019	Lime

Number of Products: 6

### Method

place jalapenos, coriander , onion powder (1 tsp), garlic powder (1 tsp) and 400g of the sour cream in the blender and blend until smooth.

pour out into bowl and fold in the remaining sour cream.

add the juice of the 2 limes and season with salt.

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### Allergen Disclaimer:

### Last Updated:

Most recent item added: 17/02/2026 21:17:57 (198019)

# DRAINED JALAPENOS

## SUB RECIPE FOR: JALAPENO RANCH DRESSING

Recipe ID	1752214
Recipe Amount	1.8 kg
Production Amount	1.8 kg

### Ingredients

2.8 kg Product 2080978 Green : Jalapeno : Sliced : Nachos

Number of Products: 1

### Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item change: 17/02/2026 21:14:48 (2080978)

Most recent item added: 17/02/2026 21:14:31 (2080978)

# SRIRACHA BUFFALO GLAZE

## SUB RECIPE FOR: BUFFALO CHICKEN BURGER ( BURGERS)

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)

# SPICED FLOUR

## SUB RECIPE FOR: BUFFALO CHICKEN BURGER ( BURGERS)

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)

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### Allergen Disclaimer:

**Last Updated:**

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

# BUTTERMILK CHICKEN

## SUB RECIPE FOR: BUFFALO CHICKEN BURGER ( BURGERS)

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)

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#### Allergen Disclaimer:

#### Last Updated:

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

# COLESLAW 1.2KG

## SUB RECIPE FOR: BUFFALO CHICKEN BURGER ( BURGERS)

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

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### 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)

# HOUSE BURGER ( BURGERS)



Dish ID	1210137
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## 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)

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**Last Updated:**

Most recent item added: 24/01/2026 14:51:11 (528663)

Dish details last updated: 19/02/2026 20:16:44

# CHIPOTLE MAYO / BURGER SAUCE

SUB RECIPE FOR: HOUSE BURGER ( BURGERS)

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 squeeze bottle on section

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

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

# BURGER PATTY ( PRESSED FRESH )

SUB RECIPE FOR: HOUSE BURGER ( BURGERS)

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)

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### 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)

# SPICY VEGAN BURGER ( BURGERS )



Dish ID 1210142

## Ingredients

113.5 g	Product	6838747	Meatless Farm Plant Based 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
25 ml	Recipe	1752168	sriracha mayo
10 g	Recipe	1727789	pickled red cabbage
10 g	Recipe	1752214	drained jalapenos

Number of Products: 15

## Critical Control Points (CCP)

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### Last Updated:

Most recent item change: 23/02/2026 09:38:44 (1752214)

Most recent item added: 23/02/2026 09:38:17 (1752214)

Dish details last updated: 23/02/2026 12:58:51

# PICKLED RED CABBAGE

SUB RECIPE FOR: SPICY VEGAN BURGER ( BURGERS )

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

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item change: 22/01/2026 17:30:55 (200592)

Most recent item added: 22/01/2026 17:30:40 (200592)

# SRIRACHA MAYO

SUB RECIPE FOR: SPICY VEGAN BURGER ( BURGERS )

Recipe ID	1752168
Recipe Amount	650 ml
Production Amount	650 ml

## Ingredients

500 ml	Product	3790601	Mayonnaise : Vegan
100 ml	Product	3004242	Chilli Sauce : Extra Hot : Sriracha
50 g	Product	3414169	Chipotle Ketchup

Number of Products: 3

## Method

add all ingredients to mixing bowl and mix well.

## Critical Control Points (CCP)

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### Allergen Disclaimer:

### Last Updated:

Most recent item added: 17/02/2026 19:16:00 (3414169)

# TRUFFLED BEEF STACK BURGER ( BURGERS)

Dish ID

1229929

## Ingredients

1 portion	Recipe	1729114	burger patty ( pressed fresh )
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
25 g	Product	1875269	Kerrymaid Cheese Slices : 112 Slices
25 g	Recipe	1754068	truffle mayo
25 g	Recipe	1752212	cheddar rarebit
40 g	Recipe	1755868	braised beef shin
10 ml	Recipe	1713415	gravy
10 g	Product	8015519	Crispy Onions

Number of Products: 36

## Critical Control Points (CCP)

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### Last Updated:

Most recent item change: 23/02/2026 09:19:58 (1729004)

Most recent item added: 23/02/2026 09:14:19 (8015519)

Dish details last updated: 23/02/2026 12:56:28

# BRAISED BEEF SHIN

## SUB RECIPE FOR: TRUFFLED BEEF STACK BURGER ( BURGERS)

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 gristle and sinue.

add reduced stock back to meat , mix well and season to taste.

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**Allergen Disclaimer:**

**Last Updated:**

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

# CHEDDAR RAREBIT

## SUB RECIPE FOR: TRUFFLED BEEF STACK BURGER ( BURGERS)

Recipe ID	1752212
Recipe Amount	2000 g
Production Amount	2000 g

### Ingredients

100 g	Product	2766972	Unsalted Butter
100 g	Product	2163551	Doves Large : Self Raising Flour : Gluten Free
1 ltr	Product	198337	Milk Semi Skimmed
1 kg	Product	1875262	Butlers Secret : Extra Mature : White Cheddar

Number of Products: 4

### Method

add butter to pan and melt.

whisk in flour and cook out for 5 mins.

slowly start whisking in milk until all incorporated.

add brie and gently cook until melted.

add truffle oil and blend until smooth.

place in piping bags and leave to set in fridge.

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#### Last Updated:

Most recent item change: 17/02/2026 21:08:23 (1875262)

Most recent item added: 17/02/2026 21:06:16 (198337)

# TRUFFLE MAYO

## SUB RECIPE FOR: TRUFFLED BEEF STACK BURGER ( BURGERS)

Recipe ID	1754068
Recipe Amount	410 g
Production Amount	410 g

### Ingredients

400 ml	Product	195467	Mayonnaise
15 ml	Product	1857627	Truffle Oil White

Number of Products: 2

### Method

whisk together in mixing bowl , place in piping bag or squeezezy bottle ready for service.

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### Last Updated:

Most recent item change: 19/02/2026 20:17:15 (1857627)

Most recent item added: 19/02/2026 20:17:00 (1857627)

# STREAKY BACON

## SUB RECIPE FOR: TRUFFLED BEEF STACK BURGER ( BURGERS)

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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#### Last Updated:

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